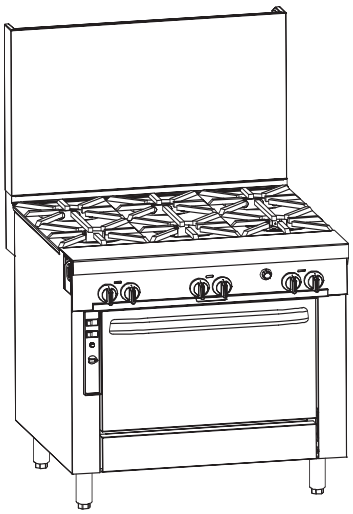
BLODGETT®

B36-BBB

36” Heavy Duty Sectional Range with Six Open-Top 35K BTU Burners



Model B36A-BBB with 24” Flue Riser

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ■ Flue riser
  - ❑ 24”
  - ❑ 36”
- ■ Single-shelf (mounts on 24” flue riser)
  - ❑ Solid shelf
  - ❑ Tubed shelf
- ■ Double-shelf (mounts on 36” flue riser)
  - ❑ Solid shelves
  - ❑ Tubed shelves
- ❑ Stainless-steel back
- ❑ Deep range depth
- ❑ Additional oven racks
- ❑ Bolt down flange feet
- ❑ Casters (in lieu of legs)
- ❑ Open frame base with casters
- ❑ Cable restraint kit for units on casters

Project _____

Item No. _____

Quantity _____

- ❑ Model B36A-BBB (Convection Oven Base)
- ❑ Model B36D-BBB (Standard Oven Base)
- ❑ Model B36C-BBB (Cabinet Base)
- ❑ Model B36N-BBB (Modular Range-Top)

MODEL B36-BBB

The Blodgett 36"-wide sectional-range with six open-top burners is available with a choice of three types of base (a convection oven, a standard oven, or a storage cabinet) or with no base (for mounting as a modular range-top). Three flue-riser heights are available, and the flue riser can support up to 250 pounds (for an optional shelf, salamander-broiler, or cheese melter). An optional rearward-extending flue riser is available to increase the overall depth to match a deep battery. Battery-design assistance is available!

SPECIFY

Gas Type	❑ Natural Gas	❑ Propane	
Manifold	❑ Front (1-1/4”)	❑ Rear (1”)	
Flue Riser Height	❑ 5”	❑ 24” (option)	❑ 36” (option)
Range Depth	❑ Standard	❑ Deep (option)	
Position in Battery	❑ Left End	❑ Right End	❑ Not at End
Electric Power (ovens)	❑ 120V	❑ 208/240V	

Operating altitude (if above 2000 ft (700 meters) _____

Blodgett can often accommodate special or custom requirements. Contact your Blodgett representative.

STANDARD FEATURES (All models)

- ■ Six open-top 35,000 BTU burners with separate controls
- ■ Removable welded grates
- ■ 5” flue riser
- ■ 7" stainless-steel front rail with “belly bar”
- ■ Standard range depth
- ■ Battery end-units have solid side (no manifold cover plate)
- ■ Stainless-steel front and sides
- ■ Fully insulated lining and burner boxes
- ■ 6" adjustable legs (except on modular range-top model)
- ■ Warranty: one year parts and labor from date of purchase

STANDARD FEATURES (Convection & Standard Ovens)

- ■ 45,000 BTU oven with electronic pilot ignition
- ■ Cool-to-the-touch oven handle
- ■ Standard-oven interior is 14" high, 26" wide, 26.5" deep (so sheet pans fit either way)
- ■ Two oven racks (2-1/4" between each of five positions)
- ■ “Insta-On” thermostat with a wide range of 150°F to 500°F
- ■ Convection-oven models have 1/3 hp, two-speed blower
- ■ Porcelain enamel oven interior

STANDARD FEATURES (Base Cabinets)

- ■ Dual side-by-side stainless-steel doors

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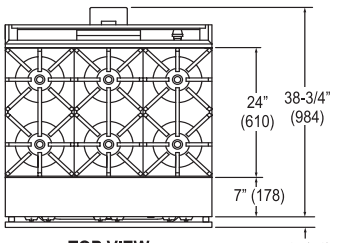
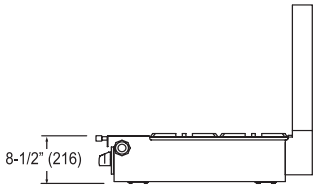
MODEL B36-BBB

APPROVAL/STAMP



TOP VIEW

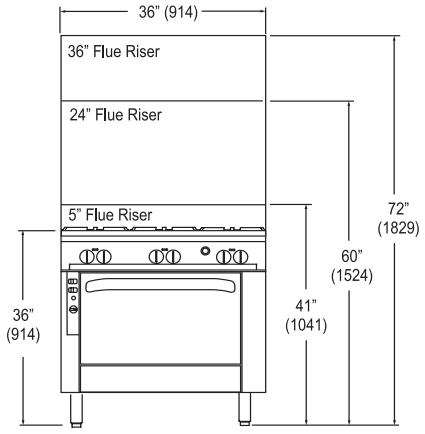


SIDE VIEW of MODULAR MODEL

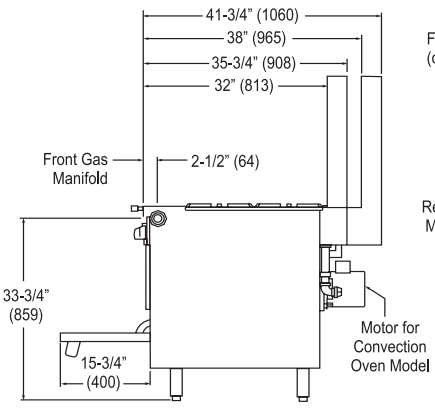
SHIPPING CRATE DIMENSIONS & WEIGHT (Door entry clearance when uncrated is 36.5")					
Model	Width	Height	Depth	Volume	Weight
B36A-BBB	45.5 (1156)	45.0 (1143)	55.0 (1397)	65.2 cu ft (1.85 cu m)	740 lbs (336 kg)
B36D-BBB	44.0 (1118)	43.0 (1092)	45.5 (1156)	49.8 cu ft (1.41 cu m)	690 lbs (313 kg)
B36C-BBB	44.0 (1118)	43.0 (1092)	45.5 (1156)	49.8 cu ft (1.41 cu m)	490 lbs (222 kg)
B36N-BBB	44.0 (1118)	22.0 (559)	45.5 (1156)	25.5 cu ft (0.72 cu m)	450 lbs (204 kg)

Dimensions are in inches and (millimeters)

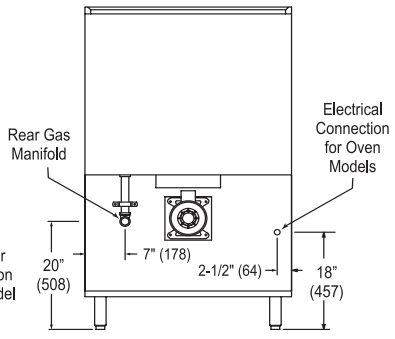
Flue riser for "deep" depth-option extends rearward 6" (cooking surface area is same as for "standard"depth).



FRONT VIEW



SIDE VIEW



REAR VIEW

Minimum clearance from noncombustible construction is zero, except the blower motor of a convection oven model requires 2" rear clearance.
Minimum clearance from combustible construction is 10" on sides and 6" on rear.

SHORT FORM SPECIFICATIONS

The item shall be a 36"-wide front-manifold sectional range with six 35,000 BTU open-top burners with three removable welded grates. The item shall have a 7" front rail and a belly bar. The item shall have 6" adjustable legs [casters]. The item shall have a [5" 24" 36"] flue riser able to support 250 pounds. The exterior (except for the back) shall be constructed of 430 stainless steel #3 polish. If the item is at the end of a battery, the end side shall be solid (rather than have a coverplate over the end of the front manifold).

Model 36A: The item shall have a 45,000 BTU convection oven with electronic ignition and a thermostat range of 150°F to 500°F (66°C to 260°C). The oven interior shall be porcelain, measure 14" high x 26" wide x 24" deep, and have two racks with five-position side-rails with 2-1/4" between positions. The blower fan shall have two speeds and a 1/3 hp motor.

Model 36D: The item shall have a 45,000 BTU standard oven with electronic ignition and a thermostat range of 150°F to 500°F (66°C to 260°C). The oven interior shall be porcelain, measure 14" high x 26" wide x 26.5" deep, and have two racks with five-position side-rails with 2-1/4" between positions.

Model 36C: The item shall have a cabinet base with two side-by-side stainless steel doors.

UTILITY INFORMATION

MODEL	GAS (BTU/hr)		ELECTRICITY (amp)	
	Natural Gas	Propane	120V	208/240V
B36A-BBB	255,000	222,000	4.8	2.6
B36D-BBB	255,000	222,000	1.0	1.0
B36C-BBB	210,000	180,000	-	-
B36N-BBB	210,000	180,000	-	-

GAS: Each unit has a 1-1/4" front gas manifold that couples to the adjacent sectional unit(s), and can be ordered with a 1" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas, 11" W.C. for propane. An external pressure regulator and shut off valve must be provided. If using a flexible-hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69. Provide an adequate means of restraint to prevent undue strain on the gas connection.

ELECTRICITY: Both standard-oven and convection-oven models require electric power (50Hz or 60Hz single-phase AC). 120V models have a 7-foot (2134 mm) power cord with a grounded plug. 208/240V models have a terminal block for connection to a single-phase 208/240V source.

FLUE EXHAUST: Installation under a vented hood is recommended.

OTHER TECHNICAL INFORMATION

Exterior surfaces are 430 stainless steel #3 polish, except the back is aluminized steel.

Each burner has a separate control knob located on the front panel. On oven models, a gas valve for the oven is located on the front panel above the oven. The oven control panel is located to the left of the oven door and includes an on-off switch, indicator light, thermostat knob, and (on convection ovens) a speed selector switch for the blower motor. The fan motor for convection ovens is 1/3 hp, 2-speed, 1725/1140 rpm, with overload protection. Check local codes for fire and sanitary regulations.

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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Printed in U.S.A. **NOTE:** FOR COMMERCIAL USE ONLY P/N BR00024 Rev B (1/05)

MAGIKITCH'N®

CM-RMB-600 / CM-SMB-600

Counter Model Radiant or Ceramic Coal Gas Charbroiler

SERIES 600

CM-RMB-636 Shown

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- Double-walled outer cabinet
- Fully insulated
- Stainless steel sides, front, back and bottom
- Top Grid - 1/2" (12.7mm) cold-rolled steel rods

INTERIOR CONSTRUCTION

- 95% stainless steel
- All stainless steel burners and radiant burner covers

OPERATION

- Free floating top grid allows for expansion and contraction without warping
- E-Z Tilt top grid drains 70% of grease into front trough
- **CM-RMB-600** - Stainless steel V-shaped radiant for each burner
- **CM-SMB-600** - Ceramic coal screen
- Front mounted individual burner controls
  - ❑ 4 burners (CM-RMB/SMB 624)
  - ❑ 6 burners (CM-RMB/SMB 630)
  - ❑ 7 burners (CM-RMB/SMB 636)
  - ❑ 10 burners (CM-RMB/SMB 648)
  - ❑ 13 burners (CM-RMB/SMB 660)
  - ❑ 16 burners (CM-RMB/SMB 672)

STANDARD FEATURES

- Convertible design allows operator to quickly change from radiant to coal style cooking with use of an optional conversion kit.
- Runner tube pilot system
- Round rods top grid with standard spacing
- Water tubs
- 6" (152.4mm) stainless steel front service shelf
- Utility bar for quick access cooking utensil storage
- Removable grease box
- Cleaning brush
- One year limited parts and labor warranty*

* *For all international markets, contact your local distributor.*

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Conversion Kits**
  - ❑ Ceramic coal option for CM-RMB-600
  - ❑ Radiant option for CM-SMB-600
- **MagiKrome Top Grids**
  - ❑ Standard Spacing
  - ❑ Fish Spacing
- **Scround Rods Top Grids**
  - ❑ Standard Spacing
  - ❑ Fish Spacing
- **Extra Deep Service Shelf**
  - ❑ 8" (203.2 mm)
  - ❑ 10" (254 mm)
  - ❑ 12" (304.8 mm)
- ❑ Lower Rack
- ❑ Round Rods Top Grid with Fish Spacing
- ❑ Fajita Top Grid
- ❑ Smoker Boxes
- ❑ Pan Cut Outs in Service Shelf
- ❑ Safety Pilot
- ❑ Flexible Hose and Disconnect Fittings
- ❑ Cutting Board
- ❑ MagiGriddle
- ❑ Back Shelf
- ❑ Top Grid Scraper
- ❑ Slip on Covers
- ❑ Side and Back Extensions
- ❑ Equipment Stand

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CM-RMB-600 / CM-SMB-600

MAGIKITCH'N

CM-RMB-600 / CM-SMB-600

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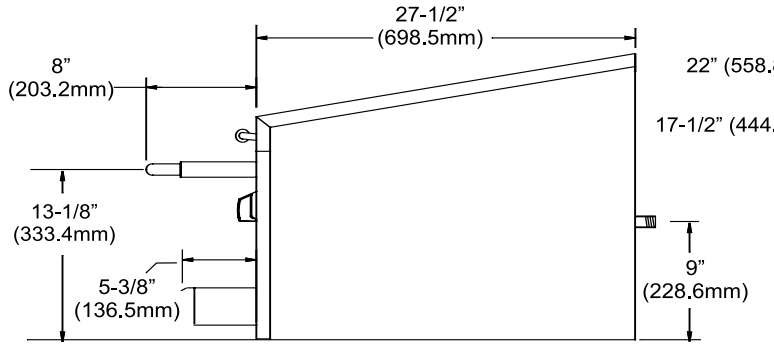

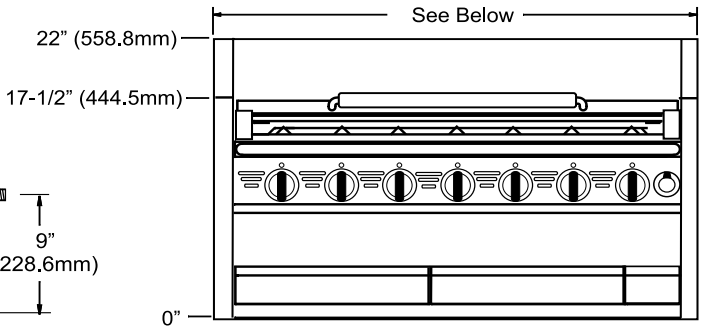

SHORT FORM SPECIFICATIONS

Provide MagiKitch'n counter model radiant or ceramic coal charbroiler. Unit shall be gas heated and shall cook by means of gas burners. Charbroiler shall be single unit. Unit shall be double-walled stainless steel construction, and fully insulated on all sides. Provide with independent gas burners. Individual burner controls shall be mounted every 4 to 4-1/2 inches for flexible use. Convertible design allows operator to quickly change from radiant to coal style cooking with an optional conversion kit. Provide options and accessories as indicated.

DIMENSIONS:

Counter space	
CM-RMB/SMB 624	24" W x 35-1/2" D (609.6 x 901.7 mm)
CM-RMB/SMB 630	30" W x 35-1/2" D (762 x 901.7 mm)
CM-RMB/SMB 636	36" W x 35-1/2" D (914.4 x 901.7 mm)
CM-RMB/SMB 648	48" W x 35-1/2" D (1219.2 x 901.7 mm)
CM-RMB/SMB 660	60" W x 35-1/2" D (1524 x 901.7 mm)
CM-RMB/SMB 672	72" W x 35-1/2" D (1828.8 x 901.7 mm)
Working height	
All models	17-1/2" (444.7mm)
Cooking area	
CM-RMB/SMB 624	513 sq. in. (331,330 mm^2)
CM-RMB/SMB 630	662 sq. in. (427,096 mm^2)
CM-RMB/SMB 636	810 sq. in. (522,579 mm^2)
CM-RMB/SMB 648	1107 sq. in. (714,975 mm^2)
CM-RMB/SMB 660	1460 sq. in. (941,934 mm^2)
CM-RMB/SMB 672	1704 sq. in. (1,099,353 mm^2)
Top grid	
CM-RMB/SMB 624	One 20-3/4" W x 24-3/4" D (527.1 x 628.7 mm) grid
CM-RMB/SMB 630	One 26-3/4" W x 24-3/4" D (679.5 x 628.7 mm) grid
CM-RMB/SMB 636	One 32-3/4" W x 24-3/4" D (831.9 x 628.7 mm) grid
CM-RMB/SMB 648	Two 22-3/8" W x 24-3/4" D (568.3 x 628.7 mm) grids
CM-RMB/SMB 660	One 18-1/8" W x 24-3/4" D (460.4 x 628.7 mm) grid
	Two 20-1/2" W x 24-3/4" D (520.7 x 628.7 mm) grids
CM-RMB/SMB 672	One 34-3/8" W x 24-3/4" D (873.1 x 628.7 mm) grid
	Two 24-1/8" W x 24-3/4" D (612.8 x 628.7 mm) grids

GAS SUPPLY:

3/4" NPT

Manifold Pressure:

- Natural – 4" W.C
- Propane – 10" W.C

MAXIMUM INPUT:

Per Burner	15,000 BTU/Hr.
CM-RMB/SMB 624	60,000 BTU/Hr.
CM-RMB/SMB 630	90,000 BTU/Hr.
CM-RMB/SMB 636	105,000 BTU/Hr.
CM-RMB/SMB 648	150,000 BTU/Hr.
CM-RMB/SMB 660	195,000 BTU/Hr.
CM-RMB/SMB 672	240,000 BTU/Hr.

SHIPPING INFORMATION:

Approx. weight:	**Crated**	**Uncrated**
CM-RMB/SMB 624	220 lbs. (99.7 kg)	185 lbs. (83.9 kg)
CM-RMB/SMB 630	260 lbs. (118.4 kg)	225 lbs. (102.1 kg)
CM-RMB/SMB 636	295 lbs. (133.8 kg)	260 lbs. (117.9 kg)
CM-RMB/SMB 648	425 lbs. (192.7 kg)	380 lbs. (172.4 kg)
CM-RMB/SMB 660	565 lbs. (256.3 kg)	490 lbs. (222.3 kg)
CM-RMB/SMB 672	655 lbs. (297.1 kg)	580 lbs. (263.1 kg)
Crate sizes:		
CM-RMB/SMB 624	31" x 34" x 40" (787.4 x 863.6 x 1016 mm)	
CM-RMB/SMB 630	37" x 34" x 40" (939.8 x 863.6 x 1016 mm)	
CM-RMB/SMB 636	43" x 34" x 40" (1092.2 x 863.6 x 1016 mm)	
CM-RMB/SMB 648	55" x 34" x 40" (1397 x 863.6.4 x 1016 mm)	
CM-RMB/SMB 660	67" x 34" x 40" (1701.8 x 863.6 x 1016 mm)	
CM-RMB/SMB 672	79" x 34" x 40" (2006.6 x 863.6 x 1016 mm)	

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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NOTE: FOR COMMERCIAL USE ONLY

P/N L10-135-00 Rev A (11/01)

MagiKitch'n®

Project_____

Item No. 3

Quantity_____

Model MKG Gas Griddle
24", 36", 48", 60" and 72"

STANDARD FEATURES

- 1" (2.5 cm) thick polished griddle plate
- Large 3.75 gallon grease box (two on 72" model)
- Front grease trough, fully welded grease chute
- Tapered splash back
- Double walled stainless sides
- Snap action thermostat with piezo spark ignitor
- Safety pilot with flame loss shutoff
- 15,000 BTU/hr burner for every 6", thermostatically controlled every 12".
- Gas regulator and shut off factory installed
- 4" legs (can be removed for flush mounting)

OPTIONS & ACCESSORIES
(AT ADDITIONAL COST)

- ❑ Matchless ignition system with
  - ❑ Electric Thermostat
  - ❑ Solid state Thermostat
- ❑ Chrome griddle plate (includes scraper, spatula, Palmetto brush, and MagiKitch'n griddle cleaner)
- ❑ Griddle plate with Left and Front grease trough
- ❑ Griddle plate with Rear grease trough
- ❑ Service Shelf available in 8", 10" or 12" depth
- ❑ Pan cutouts for 1/6 -1/9 pan on 10" or 12" shelf
- ❑ Towel bar with or without service shelf
- ❑ Cutting board for 10"or 12" shelf (specify length)
- ❑ Gas hose with quick disconnect
- ❑ NSF approved, Stainless steel griddle stand with legs
  - ❑ Stand with optional casters
- ❑ Prison Security Package

STANDARD SPECIFICATIONS
CONSTRUCTION

- Heavy 1" (2.5 cm) thick polished griddle plate
  - *Optional*: Chrome plated top with mirror finish
- Side skirting fully welded around plate perimeter
- Extra smooth 11 ga. skirt finish for ease of cleaning
- Tapered splash back with no debris contour
- Wide 3-1/2" (8.9 cm) spatula wide front grease trough
- Grease chute is fully welded to stop grease migration
- Large 3.75 gal (14ltr) grease box with quick lift handle
- Grease box splash zone compartment
- Double walled and reinforced stainless steel sides
- Solid panel cabinet base for flush mount capability
- Easy to remove cabinet back for easy cleaning
- No exposed fasteners allowing easy cleanup
- All stainless steel independent venturi style burners
- Gas regulator and shutoff are factory installed and recessed for close wall installation

CONTROLS

- Snap Action thermostat maintains temperature between 200°F and 450°F, combined with a recessed piezo spark ignitor for easy push button ignition to light the pilot
- *Optional*: Upgraded controls includes matchless ignition which automatically lights the pilot when the power is turned on. Pilot ready lights and power switches are recessed. Heat on indicator light.
  - *Option 1*: Electric thermostat maintains temperature between 200°F and 550°F.
  - *Option 2*: Solid State thermostat maintains temperature between 150°F and 550°F.
- All temperature probes are embedded into the plate for faster response time and more accurate surface temperatures.
- All pilots have a flame loss safety shutoff. One pilot operates up to two thermostat cook zones

DESIGN CERTIFIED CSA

CERTIFIED

NSF®

Model MKG Gas Griddle 24", 36", 48", 60" and 72"

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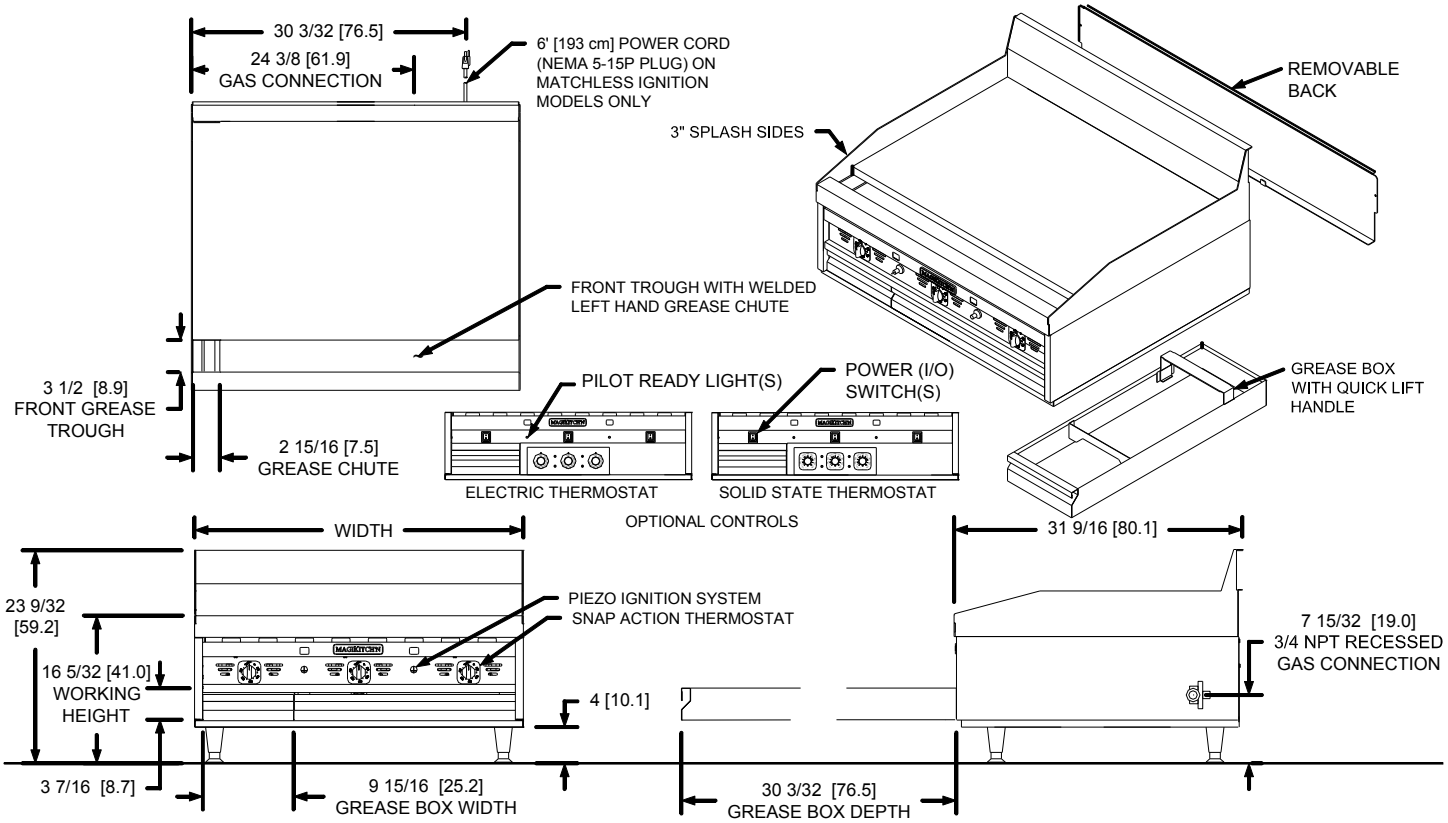
L10-147 Rev 4 07/05 Printed in the USA

Model MKG Gas Griddle 24”, 36”, 48”, 60” and 72”

Model MKG Gas Griddle 24”, 36”, 48”, 60” and 72”



INDIVIDUAL GRIDDLE SPECIFICATIONS

Model	Cooking Area	Control #	Width	Grease Box	Gas Input Rate / Hr	Burner Pressure Nat
MKG24	24 x 23-3/4 in (61x 60cm)	2	24" (61cm)	Left	60,000 BTUs (17.6 kW)(63 MJ)	4" W.C. (10 mbars / 1 kPa)
MKG36	24 x 35-3/4 in (61x 90cm)	3	36" (91cm)	Left	90,000 BTUs (26.4 kW)(95 MJ)	
MKG48	24 x 47-3/4 in (61x 121cm)	4	48" (122cm)	Left	120,000 BTUs (35.1 kW)(127 MJ)	**Burner Pressure LP**
MKG60	24 x 59-3/4 in (61x 151cm)	5	60" (152cm)	Left	150,000 BTUs (43.9 kW)(158 MJ)	10 " W.C. (25 mbars / 2.5 kPa)
MKG72	24 x 71-3/4 in (61x 182cm)	6	72" (183cm)	Left & Right	180,000 BTUs (52.7kW)(190 MJ)	

GRIDDLE SYSTEM SHIPPING INFORMATION

Unit [1]	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
MKG24 Griddle	309 Lbs (140kg)	33 x 23 x 38 in (84 x 58 x 97 cm)	16.7ft^3. (0.5m^3)
MKG36 Griddle	465 Lbs (211kg)	34 x 43 x 40 in (87 x 109 x 102 cm)	33.8 ft^3. (.96 m^3)
MKG48 Griddle	615 Lbs (280 kg)	34 x 55 x 40 in (87 x 140 x 102 cm)	43.3 ft^3. (1.6 m^3)
MKG60 Griddle	775Lbs (352 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft^3. (2.2m^3)
MKG72 Griddle	855 Lbs (388 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft^3. (2.2m^3)

[1] MKG Griddle and Stands are shipped separately (consult factory for shipments with equipment stands)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

	Natural Gas	LP Gas
Supply Pressure [2]	7 - 14" W.C. (17.4 mbars/ 1.75 kPa)	12 - 14" W.C. (29.9 mbars/ 2.99 kPa)

[2] Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

ELECTRIC SYSTEM REQUIREMENTS [3]

Amps	MKG24	MKG36	MKG48	MKG60	MKG72
115V 50/60Hz	0.44	0.66	0.88	1.10	1.32

[3] Only required on Griddles with Matchless Ignition with Electric or Solid State Thermostats.

CLEARANCES

Front min.	Bottom min.	Combustible material		Non-Combustible material		Griddle Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30-1/8" (76.5 cm)	0"	2" (5.1cm)	6" (15.2cm)	0"	6" (15.2cm)	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

Provide MagiKitch'n gas fired griddle. Griddle shall be a single 1" thick steel griddle top unit with no debris tapered splash back. Smooth 11 ga. sides with 3-1/2" (8.9cm) wide fully welded front grease trough and chute. Large 3.75gal (14ltr) grease box with quick lift handle. Stainless steel double panel sides and cabinet base. Factory installed gas regulator and shutoff with safety pilot for flame loss shut off protection. Individual thermostat shall be mounted every 12 inches with probes plate embedded. Provide Options & Accessories as follows:

MagiKitch’n • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.magikitch’n.com
L10-147 Rev 4 07/05
Printed in the USA

Pitco Frialator

Model SG14RS with Options
Tube Fired Gas Fryer

SOLSTICE

Project _____

Item number _____

Quantity _____

Model SG14RS w/Options

STANDARD ACCESSORIES

- Choice of basket options
  - ☐ Two nickel-plated, oblong, wire mesh baskets
  - ☐ One nickel-plated, square, wire mesh basket
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Fryer cleaner sample
- Rear gas connection
- Manual gas shutoff
- 1 ¼" (3.2 cm) full port drain valve
- Built-in integrated flue deflector
- Removable basket hanger for easy cleaning
- 9" (22.9 cm) adjustable legs
- Cabinet - stainless steel front, door, and sides
- Tank - stainless steel

AVAILABLE OPTIONS & ACCESSORIES

- ☐ Stainless steel back
- ☐ Basket lift*
- ☐ Solid state thermostat**
- ☐ Digital controller**
- ☐ Triple Baskets
- ☐ Covers
- ☐ Intellifry computer control**
- ☐ Computer back-up thermostat
- ☐ 9" (22.9 cm) adjustable legs

* Only available with digital or computer controls.
**Includes matchless ignition, melt cycle, and drain valve interlock switch.

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, side, and splashback.
- Heavy duty 3/16" (.48 cm) door hinge.

CONTROLS

- Millivolt thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- New Solstice burner/baffle design.***
  -Increases cooking production.
  -Lowers flue temperature.
  -Improves working environment.
  -Generates more production per BTU.
  ***Compared to previous models.

OPERATIONS

- Front 1 ¼" (3.2 cm) full port drain for quick draining.
- 9" (22.9 cm) clearance allows for ease of cleaning.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)

Patent Pending

Financing Available-Maytag Commercial Lease Program
Call 1-800-666-6812 for Details

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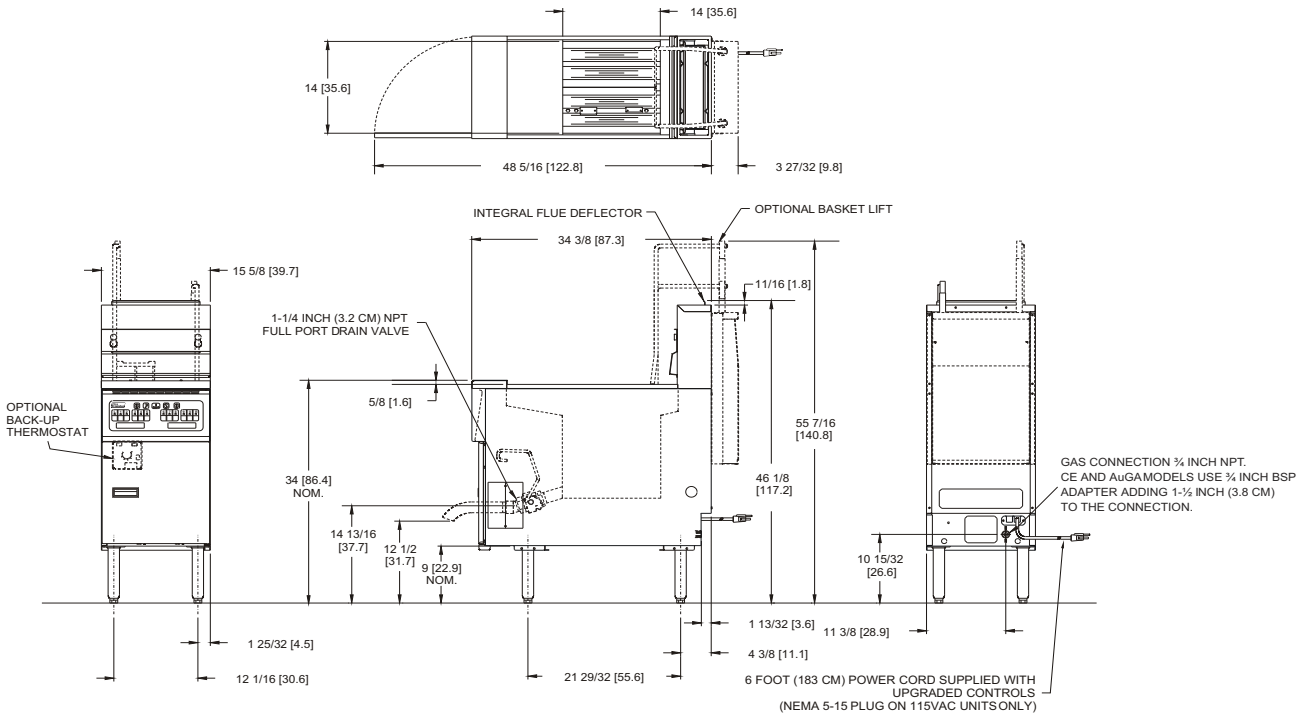
ISO 9001

Model SG14RS with Options - Tube Fired Gas Fryer



GAS REQUIREMENTS

Gas Input Per Hour

122,000 BTUs / 36 kW (CE) / 129 megajoules (AuGA)

Gas Type*	Recommended Minimum Store Manifold Pressure	Burner Manifold Pressure	*For other gas types, contact your Dealer/Distributor.
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	

Clearance Information	Fryer Front	Fryer Sides, Rear, Bottom to any combustible material	Fryer Flue Area
All Models	30" (76.2 cm) min.	6" (15.2 cm) Do not Curb Mount	Do not block or restrict the flue gasses from flowing into the

ELECTRICAL

Control Type	Voltage / Phase / Frequency	Amps
Millivolt	Not required	0
Upgraded controls (solid state, digital, computer, basket lift)	115 / 1 / 60	1.7
	220-230-240 / 1 / 50	0.9
Upgraded controls options includes matchless ignition, melt cycle and drain valve interlock at no additional amps.		

OIL CAPACITY

40-50 pounds (18-23 kg)

PERFORMANCE CHARACTERISTICS

Cooks 110 lbs (50 kg) of fries per hour
Frying Area 14 x 14 x 4 in
(35.6 x 35.6 x 10.2 cm)

SHIPPING INFORMATION

Model	Shipping Weight	Shipping Cube	Shipping H x W x L
Single Millivolt	198 lbs 90 kg	19 ft^3 .54 m^3	45 ¼ x 18 ¾ x 38 ½ in 114.9 x 47.6 x 97.8 cm
Single Upgraded Controls	208 lbs□ 94 kg	33 ft^3 .93 m^3	58 x 22 ½ x 43 ½ in 147.3 x 57.2 x 110.5 cm

□ Add 50 lbs (23 kg) for Basket Lifts

SHORT FORM SPECIFICATION

Provide Pitco Model SG14RS tube fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 16% of total oil capacity to trap burnt particles, crumbs and black specks. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 4" (10.2 cm). Heat transfer area shall be a minimum of 838 square inches (5,406 sq. cm). Provide accessories as follows:

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA
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L10-124 Rev. 01 07/01 *Specifications subject to change without notice.* Printed in the USA

BLODGETT COMBI

BC-20G

Combination-Oven/Steamer

Project _____

Item No. _____

Quantity _____

BC-20G

All data is shown per oven section, unless otherwise indicated.

EXTERIOR CONSTRUCTION

- Stainless steel top, front, sides and back
- Stainless steel door, right hand hinge only
- Tempered viewing windows
- Condensate drip pan on oven transport cart

INTERIOR CONSTRUCTION

- Fully welded stainless steel frame
- Fully insulated cooking chamber
- Fixed drain bottom center of cavity
- Easily replaceable oven mounted door gasket

OPERATION

- Standard control with four function selection switch for steam, hot air, combined steam/hot air, cool down, Vario Steam® and steam on demand feature
- Solid state rotary dial thermostat - range 150-500°F (66-260°C)
- Motor driven 120 minute timer shuts down at elapsed time
- Two speed fan
- Magnetic door interlock switch shuts off oven when door is opened
- Electronic Ignition
- Automatic temperature control
- Open vented system. Condenses steam and drains away by-products of the cooking process, eliminates flavor transfer
- Automatic steam regulation
- Self-contained, self-flushing steam generator separate from cooking compartment for instant steam recovery when switching modes
- Deliming light flashes when steam generator requires deliming
- Deliming container with semi-automatic pump for storing and dispensing deliming solution.

CAPACITY

- ❑ TC14 - 28 steam table pans or 14 bake pans
- ❑ TC20 - 20 steam table pans or 20 bake pans
- ❑ TC10 Prison Cart - 20 steam table pans or 10 bake pans

STANDARD FEATURES

- Ten (10) stainless steel wire shelves
- Semi-Automatic Deliming pump that installs directly to the back of the unit with delivery hose and deliming container
- Pressure spray bottle
- Hose and spray assembly for interior cleaning
- TC14 transport cart (14 shelf positions)
- Factory installed water pressure regulator and vented drain assembly (2 per section)
- Start-up inspection service by factory authorized service agent - operational testing and installation inspection
- One year parts and labor oven warranty*

* *For all international markets, contact your local distributor.*

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Additional transport cart (shelves not included)**
  - ❑ TC10 - 10 shelf position
  - ❑ TC14 - 14 shelf position
  - ❑ TC20 - 20 shelf position
- ❑ Programmable digital controls with cook and hold and Vario Steam®
- ❑ Locking control panel
- ❑ Locking door hasp
- ❑ Tamper proof screws
- ❑ Solid door (no glass)
- ❑ Additional stainless steel wire shelves
- ❑ Core temperature probe with digital readout
- ❑ 6-1/2" (165.1mm) seismic legs
- ❑ Chicken roasting rack
- ❑ Extended warranty

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ❑ 208/240 volt

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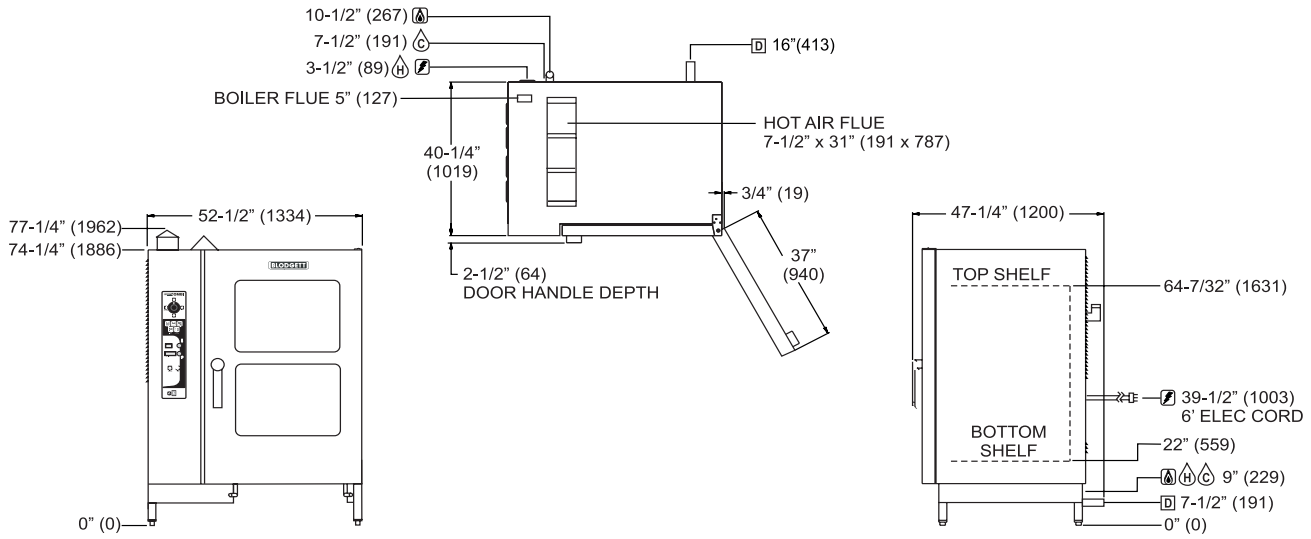
BLODGETT COMBI

BC-20G

APPROVAL/STAMP

Dimensions are in inches (mm).



SHORT FORM SPECIFICATIONS

Provide Blodgett Combi model BC-20G single or double, gas combination-oven/steamer. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Mechanical mode switch shall allow the operator to choose four modes, steam, hot air, combi or cool down mode. Timer to be 120 minute motor driven. Temperature control to be solid state with rotary knob. Unit shall utilize a roll-in cart capable of being used in conjunction with a blast chiller or warming unit. Unit shall include two speed fan, steam on demand feature, deliming indicator light and Vario Steam® feature. The interior shall have the capability of being hosed down for cleaning. Door gaskets shall be easily removable for replacement and cleaning. Unit shall be open vented for waist air quenching. Steam generator shall be separate from the cooking compartment in order to provide the fastest possible steam recovery. Steam generator shall flush automatically to cut down on mineral build up. Unit shall include Deliming container with semi-automatic pump for storing and dispensing deliming solution. A start-up inspection service will be performed by our factory authorized agent at no cost to the operator.

DIMENSIONS:

Floor space: 47-1/4" D x 52-1/2" W (1200.2 x 1333.5mm)
Height: 77-1/4" (162.2mm)

OVEN CLEARANCES:

Right Side	6" (152.4mm)
Rear	6" (152.4mm)
Left Side	6" (152.4mm)

MINIMUM ENTRY CLEARANCE:

Uncrated	47-1/4" (1200.2mm)
Crated	49-1/4" (1251mm)

SHIPPING INFORMATION:

Approx. Weight:

BC-20G	1400 lbs. (635 kg)
Transport Cart	135 lbs. (61 kg)

Crate sizes:
61" (1549.4mm) x 49" (1244.6mm) x 79" (2006.6mm)

POWER SUPPLY:

Standard	115VAC 15 amp Nema 5-15 receptacle
Option	208/240VAC 20 amp Nema 6-20 receptacle
Export	Export voltages available on request

GAS SUPPLY:

1" NPT
Inlet Pressure:

Natural	7.0" W.C. static to unit

Maximum Input:

Hot Air	125,000 BTU/hr
Boiler	90,000 BTU/hr
Total	215,000 BTU/hr

WATER SUPPLY:

Minimum Water Quality - not to exceed 30 parts per million of dissolved solids. PH should be 7.0 or higher.
Combi:
40(min)-50(max) PSI 3/4" hose hot (if available) and cold water
2" drain connection Potable water only 122°F (50°C) avg. drain temperature

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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Printed in U.S.A. **NOTE:** FOR COMMERCIAL USE ONLY P/N R10941 Rev B (11/03)

BLODGETT COMBI

TRANSPORT CARTS

(Wire shelves not included)

Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.

STANDARD FEATURES

- Exterior of type 304 stainless steel
- Locking pan stop
- Capable of being hosed down for cleaning
- Increases production capacity
- 5" (127 mm) heavy duty casters (2 locking, 2 non-locking)
- Drip pan for waste removal
- Removable cart handle (excluding TC-10 model)

STANDARD CHOICES

- **TC-10** - 10 shelf universal rack guides which are welded, non-removable. Holds up to (10) 18" x 26" sheet pans or (20) 12" x 20" steam table pans up to 4" deep. Supplied without cart handle and handle supports for corrections applications.
- **TC-14** - 26 position rack guides at 3-1/4" spacing. Holds up to (14) 18" x 26" sheet pans on wire shelves or (28) 12" x 20" x 2.5" steam table pans. Utilizes SRG or URG rack guides (see options) Supplied as standard cart.
- **TC-20** - 20 position rack guides at 2-3/8" spacing. Holds up to (20) 18" x 26" sheet pans on wire shelves or (20) 12" x 20" x 2.5" steam table pans. Used primarily for Gastronorm pans (European standards).

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ❑ **SRG** - 13 position rack guides for TC-14 cart (set of 2 per cart). Each set holds up to (7) 18" x 26" bake pans on wire shelves or (14) 12" x 20" x 2.5" steam table pans. May be used in conjunction with URG for maximum flexibility.
- ❑ **URG** - 7 position rack guide for TC-14 cart (set of 2 per cart). Each set holds up to (7) 18" x 26" bake pans or (14) 12" x 20" x 2.5" steam table pans. Wire shelves not required. Guide will not accept steam table pans deeper than 2.5". May be used in conjunction with SRG for maximum flexiblity.
- ❑ Stainless steel wire shelves.
- ❑ Stainless steel chicken roasting rack - Half-size wire shelf with protruding holders. Will accommodate six chickens.

TRANSPORT CARTS

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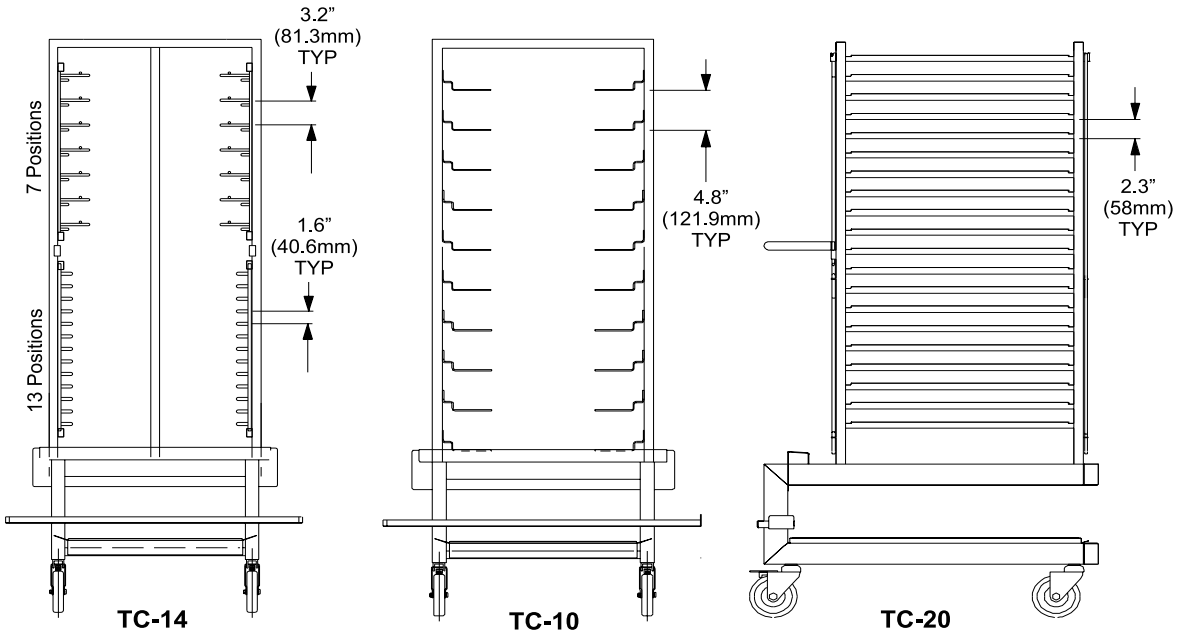
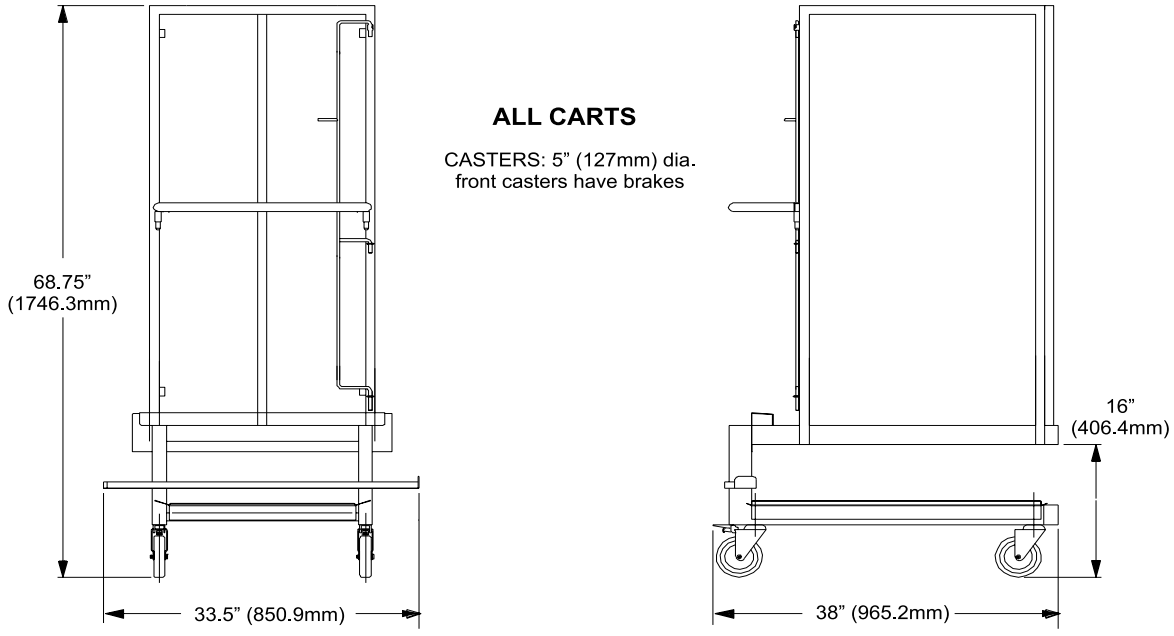
BLODGETT COMBI

TRANSPORT CARTS

APPROVAL/STAMP





ALL CARTS

CASTERS: 5" (127mm) dia.
front casters have brakes

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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P/N R9637Rev D (6/01)

BLODGETT COMBI

TRANSPORT CARTS

(Wire shelves not included)

Project _____

Item No. _____

Quantity _____

All data is shown per oven section, unless otherwise indicated.

STANDARD FEATURES

- Exterior of type 304 stainless steel
- Locking pan stop
- Capable of being hosed down for cleaning
- Increases production capacity
- 5" (127 mm) heavy duty casters (2 locking, 2 non-locking)
- Drip pan for waste removal
- Removable cart handle (excluding TC-10 model)

STANDARD CHOICES

- **TC-10** - 10 shelf universal rack guides which are welded, non-removable. Holds up to (10) 18" x 26" sheet pans or (20) 12" x 20" steam table pans up to 4" deep. Supplied without cart handle and handle supports for corrections applications.
- **TC-14** - 26 position rack guides at 3-1/4" spacing. Holds up to (14) 18" x 26" sheet pans on wire shelves or (28) 12" x 20" x 2.5" steam table pans. Utilizes SRG or URG rack guides (see options) Supplied as standard cart.
- **TC-20** - 20 position rack guides at 2-3/8" spacing. Holds up to (20) 18" x 26" sheet pans on wire shelves or (20) 12" x 20" x 2.5" steam table pans. Used primarily for Gastronorm pans (European standards).

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- ❑ **SRG** - 13 position rack guides for TC-14 cart (set of 2 per cart). Each set holds up to (7) 18" x 26" bake pans on wire shelves or (14) 12" x 20" x 2.5" steam table pans. May be used in conjunction with URG for maximum flexibility.
- ❑ **URG** - 7 position rack guide for TC-14 cart (set of 2 per cart). Each set holds up to (7) 18" x 26" bake pans or (14) 12" x 20" x 2.5" steam table pans. Wire shelves not required. Guide will not accept steam table pans deeper than 2.5". May be used in con-junction with SRG for maximum flexiblity.
- ❑ Stainless steel wire shelves.
- ❑ Stainless steel chicken roasting rack - Half-size wire shelf with protruding holders. Will accommodate six chickens.

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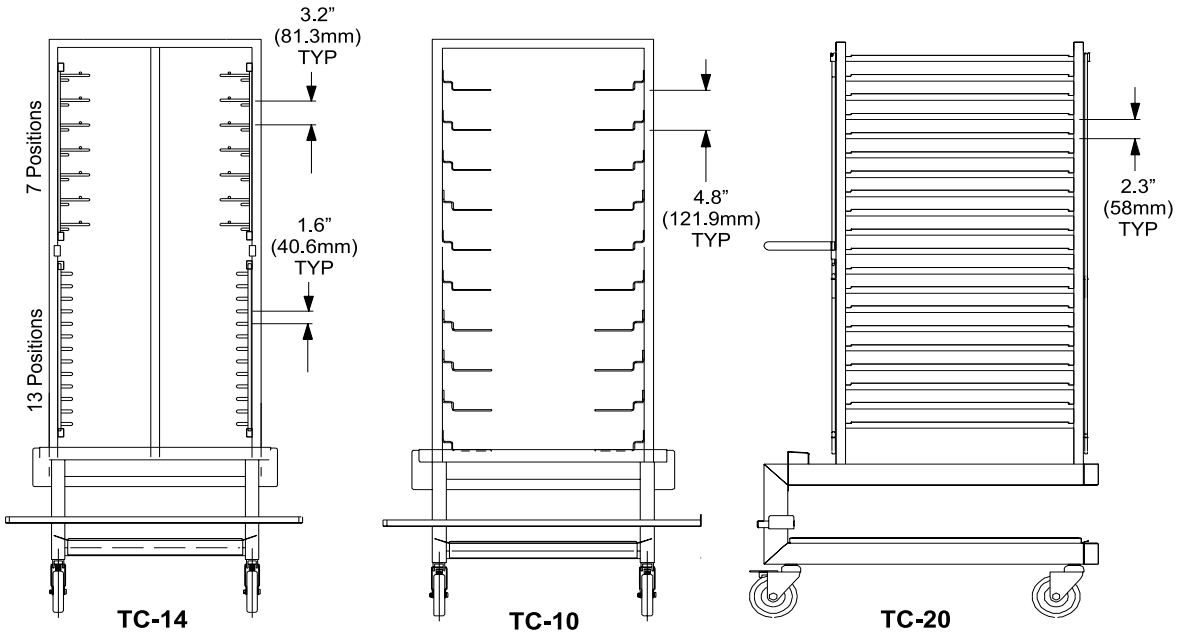
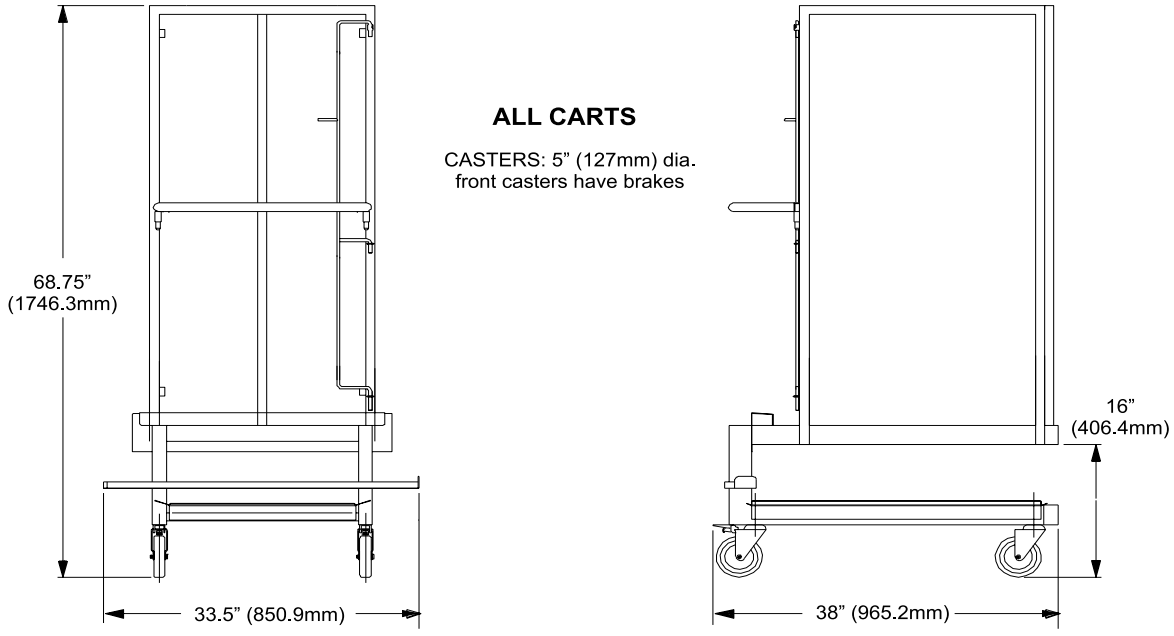
TRANSPORT CARTS

APPROVAL/STAMP





ALL CARTS

CASTERS: 5" (127mm) dia.
front casters have brakes

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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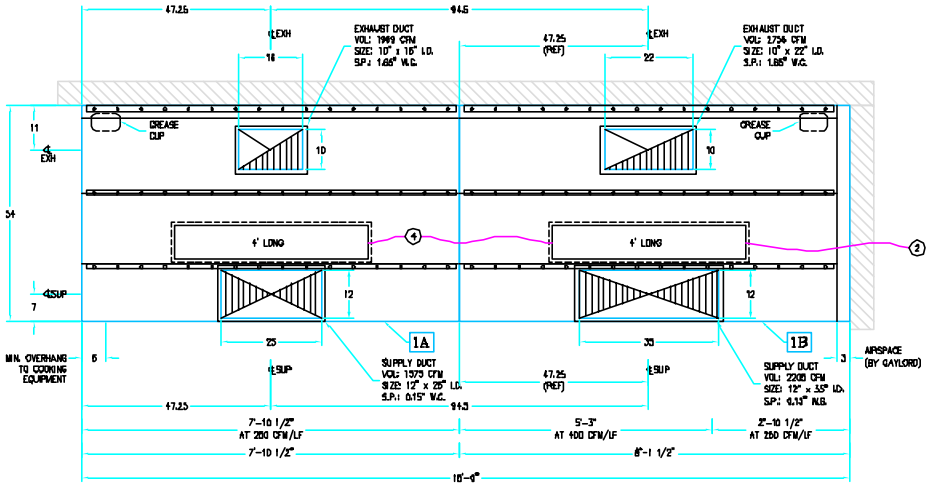


PLAN VIEW

VENTILATOR WIRING NOTES
(NON-WATER WASH)

① N/A

* LIGHT FIXTURES, VAPOR PROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED BY GAYLORD. *

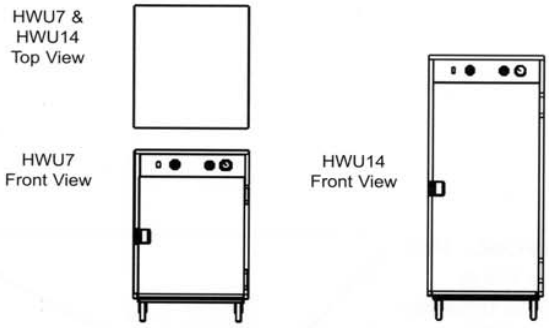
② (2) WIRES AND GROUND, FOR LIGHT(S), IN FLEXIBLE CONDUIT, EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO LIGHT SWITCH BY ELECTRICAL CONTRACTOR.

④ (2) WIRES AND GROUND, FOR LIGHTS, IN FLEXIBLE CONDUIT FOR INTERCONNECTING VENTILATOR SECTIONS BY GAYLORD. DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.

CARTER-HOFFMANN

HWU7 & HWU14
ACCUFRESH®
HUMIDIFIED HOLDING / PROOFING CABINET
Universal Slides

HWU14
(shown with optional dutch doors)



Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'

Model Number	Pan/Tray Capacity		Spacing		Inside Working Height		Overall Dimensions Height		Overall Dimensions Depth		Overall Dimensions Width		Caster Diameter		Shipping Weight	
	12"x20"	18"x26"	in	mm	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
☐ HWU7	14	7	$3^{1}/_{2}$	89	$26^{15}/_{16}$	684	$45^{3}/_{4}$	1162	$33^{3}/_{8}$	848	$28^{1}/_{4}$	718	5	127	375	170
☐ HWU14	28	14	$3^{1}/_{2}$	89	$51^{7}/_{16}$	1307	$70^{3}/_{8}$	1787	$33^{3}/_{8}$	848	$28^{1}/_{4}$	718	5	127	450	204

* Tray slides adjustable on 1 3/4" centers.

CONSTRUCTION... Completely welded cabinet construction with outer cabinet welded to base. All seams turned in to eliminate raw edges.

CABINET MATERIAL... Nickel-bearing type 300 series stainless steel; 20 gauge polished exterior and 18 gauge interior.

BASE FRAME...12 gauge stainless steel full depth caster bolsters with 12 gauge stainless steel perimeter supports welded to bolsters.

CASTERS...5" diameter casters with rubber tread. Four swivel casters. Two casters fitted with brakes.

INSULATION...2" thick high density continuous wrap-around type fiberglass insulation.

DOOR... Welded double panel stainless steel door; 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. Field reversible. Removable stainless steel drip trough at base of door.

HINGES... Adjustable edge mount hinges with chrome plate finish.

GASKET... High temperature silicone gasket, with pressure relief gap, mounted to door.

HANDLES... Two recessed pull grips on sides of cabinet (HWU14 only).

LATCH... Heavy duty slide latch.

TRAY RACK ASSEMBLY... Removable 18 gauge stainless steel ducts. Removable 16 gauge stainless steel universal slides, fully adjustable at 1 3/4" spacing. Standard spacing at 3 1/2" centers.

THERMOMETER... Dial type thermometer with remote sensing bulb and sensing bulb protector.

CONTROLS... Dial type controls. One dial for heat and one for humidity level.

WATER RESERVOIR... Large capacity water bath slides out for manual filling. Clear silicone sight tube to monitor water level and drain reservoir.

HEAT & HUMIDITY SYSTEM... Top mounted heater with one 1000 watt coiled incoloy-sheathed heating element. High impedence protected, internally cooled fan motor. Single cooling fan. Water reservoir with immersed 1000 watt heating element. Blower fan circulates air and humidity. Extra large surface area to quickly recover humidity level. Full range thermostat and on/off switch with power indicating light.

ELECTRICAL CHARACTERISTICS...
Operates on 120 volts, 60 cycle, single phase, 2000 watts, 16.7 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-20P.

PERFORMANCE... Capable of heating to 190° F (88° C). Preheat to 160° F (71° C) in approximately 25 minutes. 90% maximum relative humidity.

ACCESSORIES/OPTIONS...
- ☐ Menu Card Holder
- ☐ Alternate Electrical Configurations
- ☐ Dutch Door on HWU14
- ☐ Pass-through on HWU14
- ☐ Clear Lexan Doors

Specifications subject to change through product improvement & innovation.

SANITATION CLASSIFIED

CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
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www.carter-hoffmann.com

CARTER-HOFFMANN 11 FOOD SERVICE EQUIPMENT
HUMIDIFIED HOLDING CABINETS

SPECIFICATIONS

Printed in U.S.A. E51 0701

Carter-Hoffmann is a trademark of Carter-Hoffmann Corp.

Continental Refrigerator

Designer Line REFRIGERATORS

GRIDDLE STAND REFRIGERATORS

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant

DL1G-SS

DL2G-SS

Standard Features

- Stainless Steel Exterior and Interior
- Plasticized Fin Evaporator Coil
- Capillary Dial Thermometer
- Anti-Sweat Drawer Heaters
- Chrome-Plated Hardware
- Heavy-Duty Diecast Flow-line Handle
- Heavy Gauge, Reinforced Stainless Steel Finished Work Top With Drip Guard, Marine Edge
- One Piece Magnetic Snap-In Drawer Gaskets
- Automatic, Energy Saving, Non-Electric Condensate Disposal
- Non-CFC Polyurethane Foam Insulation
- Easy Glide, Self-Closing Heavy-Duty Drawers
- Adjustable 6" Stainless Steel Legs
- 10' Cord and Plug Attached
- Performance Tested Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant

Optional Features & Accessories

- Heavy-Duty Casters
- Remote Models
- Stainless Steel Pans
- Special Electrical Requirements
- Digital Thermometer

Refrigeration System

The self-contained refrigeration system is mounted within a side mounted housing, concealed behind a stainless steel louvered grille. Full length air grille allows for even air circulation to condensing unit. A “Performance Rated”, air-cooled, hermetically sealed, capillary type refrigeration system is installed in each model. Contained behind mullion are a plasticized finned coil and air circulating fans. Our unique air flow design allows the cabinet to be enclosed on both sides or, to be mounted flush against a wall. Our refrigeration system, fully charged with R-134a refrigerant, is designed to maintain 38°-40°F while operating with an unrestricted air supply in ambient temperature of 100° Fahrenheit. All condensate water is directed to a non-electric condensate vaporizer located in the compressor compartment, thus, no plumbing is required. A strict quality assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are performance tested for a minimum of 16 hours prior to crating.

Cabinet Construction

All materials are of top quality, and are assembled under rigid supervision conforming to strict quality assurance requirements. Case is of all metal welded construction and is internally supported and braced for rigid unit construction. Exterior cabinet back and bottom are of heavy gauge galvanized steel. Work top is constructed of heavy gauge polished stainless steel for durability.

Cabinet design eliminates overlapping panels with raw edges. Interior corners are rounded with a 1/4" radius for cleaning ease. All cabinet joints and seams are vapor-tight sealed. Easily removable anti-sweat drawer heaters, concealed by a non-metallic, non-conductive, high impact thermal breaker strip, eliminates condensation build-up on case front.

Insulation

All cabinet walls, top, and bottom have high density, Foamed-in-place, non-CFC polyurethane insulation.

Drawer Construction

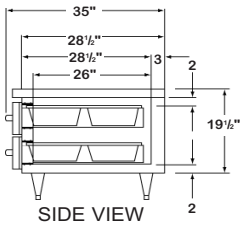
Drawer fronts and backs are constructed of heavy gauge, polished stainless steel with heavy duty, safety grip, chrome plated handles. All drawer fronts are insulated with non-CFC polyurethane foam insulation. Full extension, lift-out type drawer frames are of heavy gauge, welded stainless steel mounted on heavy duty, easy glide, self closing drawer slides. Each drawer holds two 12" x 20" x 4" deep pans (not furnished). Self adjusting, full perimeter, magnetic snap-in gaskets guarantee a positive seal.

Designer-line
REFRIGERATORS

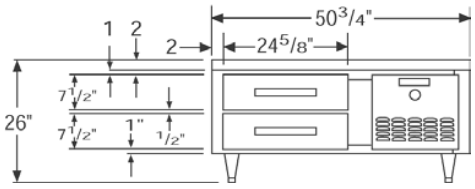
SPECIFICATIONS

	DL1G-SS One Section		DL2G-SS Two Section		DL3G-SS Three Section	
	Self-Contained	Remote	Self-Contained	Remote	Self-Contained	Remote
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	6.0	6.0	12.0	12.0	18.0	18.0
Width, Overall (in.)	50¾	37⅝	76⅜	63¼	102	88⅞
Depth, Overall (incl. Hdls.) (in.)	35	35	35	35	35	35
Depth, Body Only (Less Door(s)(in.)	33⅝	33⅝	33⅝	33⅝	33⅝	33⅝
Height, Overall (incl. 6" Legs) (in.)	26	26	26	26	26	26
Drawers (Std.)	2	2	4	4	6	6
12"x20" Pans (Not Furnished)	4	4	8	8	12	12
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	1/5	-	1/4	-	1/3	-
Capacity (BTU/HR)**	1725	1725	1940	1940	2560	2560
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Condensing Unit Specs.	115/60/1	-	115/60/1	-	115/60/1	-
Cabinet Amperes	1.6	1.6	1.6	1.6	1.3	1.3
Total Amperes	6.0	1.6	6.9	1.6	8.5	1.3
Power Supply Cord 10 Ft.	Yes	Yes	Yes	Yes	Yes	Yes
SHIPPING DATA						
Height-crated (in.)	44	44	44	44	44	44
Width-crated (in.)	65	65	109	109	109	109
Depth-crated (in.)	41	41	41	41	41	41
Volume-crated (cu.ft.)	61	61	103	103	103	103
Weigh-crated (lbs.)	450	390	580	520	730	670

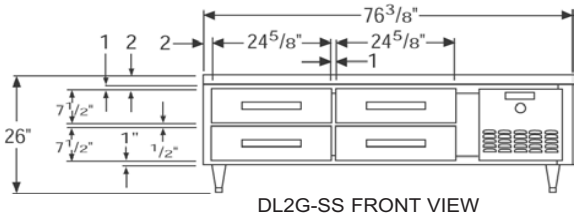
**Rating @ +25°F Evaporator, 90° Ambient



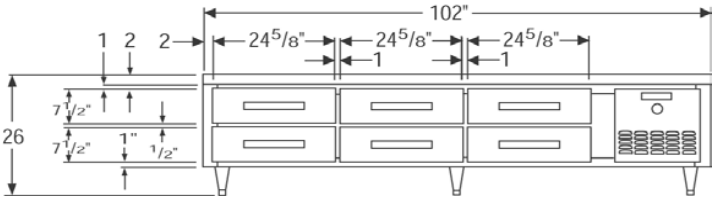
SIDE VIEW



DL1G-SS FRONT VIEW



DL2G-SS FRONT VIEW



DL3G-SS FRONT VIEW

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DLG305

Continental Refrigerator

Designer Line REFRIGERATORS

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant

REACH-IN REFRIGERATORS

DL1R-SS

DL2R-SS

DL3R-SS

Standard Features

- Modern, State-of-the-Art Styling
- Performance Rated “Plug” Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant
- 3” Non-CFC Polyurethane Foam Insulation
- Chrome-Plated Flow Line Handles
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Magnetic Snap-In Door Gasket
- Cylinder Lock in Each Door
- Automatic Hot Gas Condensate Evaporator
- Adjustable 6” Stainless Steel Legs
- Heavy-Duty, Epoxy-Coated Steel Shelves
- External Digital Thermometer

Models Available

- Half Door
- Pass-Thru
- Remote
- Consult Factory

Standard (S/S Front, Aluminum Ends & Interior)
Suffix SA (S/S Exterior, Aluminum Interior)
Suffix SS (S/S Exterior & Interior)

REFRIGERATION SYSTEM

A “performance rated”, air-cooled, hermetically sealed, capillary-type refrigeration system is installed on the top of each refrigerator. Plasticized fin coil and air circulation fans are contained within a concealed “plug”-type insulated housing, readily accessible on top of the cabinet and separate from the food zone to increase food storage capacity. The entire “plug” system is fully charged with environmentally safe R-134a refrigerant and mounted on a sturdy steel, rail-type base which can be easily removed if freezer conversion is desired. Refrigerators are designed to maintain 38-40 degrees Fahrenheit (3 to 5 degrees Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100 degrees Fahrenheit. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are factory performance-tested for a minimum of 16 hours prior to crating.

CABINET CONSTRUCTION

All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front and doors are constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor-tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminated overlapping panels with raw edges. Cabinet body and doors are insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3 inches to ensure increased energy efficiency. Full-length louvered air grille located above the doors allows equal air circulation to the condensing unit. Easily removable, low-wattage, anti-sweat door heaters concealed by a non-metallic, non-conductive, high-impact thermal breaker strip eliminate condensate build-up on the cabinet front. Automatic interior lighting is controlled by door openings. Cabinets s are equipped with 6 inch adjustable stainless steel legs.

SHELVING

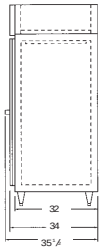
Shelves are designed for heavy-duty use with .306” diameter frame and brace members and .140” diameter fill wires spaced 3/4” apart. Shelves are welded steel and epoxy-coated for a durable, long, rust-free service life. Adjustments are in 1/2 inch increments and a wide door opening allows the use of a a variety of optional pan and tray slides types.

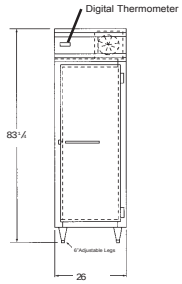
DOOR CONSTRUCTION

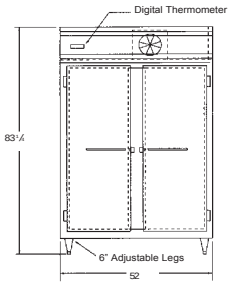
Door shells are constructed of heavy-gauge stainless steel and are internally braced and urethane-foam-insulated for rigidity. Door corners are of welded construction and polished. Replaceable snap-in door gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam-action, lift-off type featuring positive safety stop at 120 degrees.

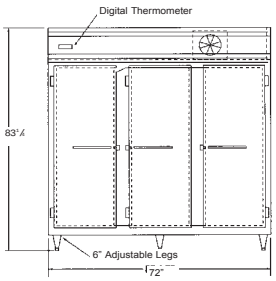
Designer Line
REFRIGERATORS

CHARACTERISTICS	DL1R-SS One Section		DL2R-SS Two Section		DL3R-SS Three Section	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru	Reach-In	Pass-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	21	21	50	50	72	72
Width, Overall (in.)	26	26	52	52	78	78
Depth, Overall (Incl. Hdls.) (in.)	35 1/2	39	35 1/2	39	35 1/2	39
Depth (Less Door(s)) (in.)	32	32	32	32	32	32
Depth (Doors(s) Open 90°) (in.)	55 1/2	79	55 1/2	79	55 1/2	79
Clear Door Width (in.)	19 3/8	19 3/8	19 3/8	19 3/8	19 3/8	19 3/8
Clear Full-Door Height (in.)	58 5/8	58 5/8	58 5/8	58 5/8	58 5/8	58 5/8
Clear Half-Door Height (in.)	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2
Height, Overall (Inc. 6" Legs)(in.)	83 1/4	83 1/4	83 1/4	83 1/4	83 1/4	83 1/4
No. of Full Door(s)	1	2	2	4	3	6
No. of Half Door(s)	2	4	4	8	6	12
No. of Shelves	3	3	6	6	9	9
Shelf Area (sq. ft.)	20.4	20.4	40.8	40.8	61.2	61.2
Tray Slide Capacity (Half)	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.
Tray Slide Capacity (Full)	25 ea.	25 ea.	25 ea.	25 ea	25 ea	25 ea
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	1/4	1/4	1/3	1/3	1/2	1/2
Capacity (BTU/hr)**	1940	1940	2560	2560	4010	4010
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Feed Wires (Incl. Ground)	3	3	3	3	3	3
Condensing Unit Specs.	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Total Amperes	6.9	7.2	9.1	9.8	12.4	13.4
Cabinet Amperes	1.9	1.9	1.9	2.6	2.9	3.9
Defrost Amperes	-	-	-	-	-	-
Power Supply Cord	yes	yes	yes	yes	yes	yes
SHIPPING DATA						
Height – crated (in.)	82	82	82	82	83	83
Width – crated (in.)	29	29	55	55	84	84
Depth – crated (in.)	37	37	37	37	42	42
Volume – crated (cu.ft.)	51	51	97	97	176	176
Weight Std – crated (lbs.)	320	350	535	595	740	825
Weight SS – crated (lbs.)	380	410	615	675	855	945
Weight Std – uncrated (lbs.)	220	250	365	425	530	620
Weight SS – uncrated (lbs.)	280	310	445	505	645	735









**Rating @ +25°F Evaporator, 90° Ambient
Note: All Specifications subject to change without notice.
Note: If the cabinet is located directly against a wall and/or under low ceiling, a minimum clearance of 2" is required.
Cabinet upper side panels and refrigeration plug system can be easily removed and reinstalled at installation site where space limitations are confining.

Continental Refrigerator
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DLR-6/01

Continental Refrigerator

Designer Line FREEZERS

Utilizing Environmentally Safe, CFC-free R-404A Refrigerant

DL1F-SS

DL2F-SS

DL3F-SS

Standard (S/S Front, Aluminum Ends & Interior)
Suffix SA (S/S Exterior, Aluminum Interior)
Suffix SS (S/S Exterior & Interior)

REACH -IN FREEZERS

Standard Features

- Modern, State-of-the-Art Styling
- Performance rated “Plug” Refrigeration System Utilizing Environmentally Safe R-404A Refrigerant Designed for (0°F) Cabinet
- 3” Non-CFC Polyurethane Foam Insulation
- Cam-Action Lift-Off Hinges
- Self-Closing Doors
- Magnetic Snap-In Door Gasket
- Cabinet Upper Side Panels And Refrigeration “Plug” System Can Be Easily Removed And Reinstalled At Job Site Where Space Limitations Are Confining
- Cylinder Lock In Each Door
- Automatic Hot Gas Condensate Evaporator
- Refrigeration System is Readily Accessible On Top Of The Cabinet And Separate From The Food Zone To Increase Food Storage Capacity
- Adjustable 6” Stainless Steel Legs
- Heavy-Duty, Epoxy-Coated Steel Shelves
- External Digital Thermometer
- Automatic Electric Defrost
- Fluorescent Interior Lighting

Models Available

- Half Door
- Pass-Thru
- Remote
- Consult Factory

Refrigeration System

A”performance rated”, air cooled, hermetically sealed, capillary-type refrigeration system is installed on the top of each freezer. Plasticized fin coil and air circulating fans are contained within a concealed “plug” type insulated housing, readily accessible on the top of the cabinet and separate from the food zone to increase food storage capacity. The entire “plug” system is fully charged with refrigerant and mounted on a sturdy steel, rail-type base which can be easily removed if refrigerator conversion is desired. Freezers are designed to maintain 0 degrees Fahrenheit (-18 degrees Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100 degrees Fahrenheit. Automatic electric defrost timer initiates defrost cycles at predetermined intervals. All condensate water is evaporated by an automatic non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are factory performance tested for a minimum of 16 hours prior to crating.

Cabinet Construction

All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front is constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor-tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminates overlapping panels with raw edges. Cabinet body is insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3 inches to ensure increased energy efficiency. Full-length louvered air grille located above the doors allows equal air circulation to the condensing unit. Easily removable, low wattage, anti-sweat door heaters concealed by a non-metallic, non-conductive, high impact thermal breaker strip eliminates condensate build-up on the cabinet front. Fluorescent lighting is activated by an easily accessible interior switch. Cabinets are equipped with 6-inch adjustable stainless steel legs.

Shelving

Shelves are designed for heavy-duty use with .306” diameter frame and brace members and .140” diameter fill wires spaced 3/4” apart. Shelves are welded steel and epoxy-coated for a durable, long, rust-free service life. Adjustments are in 1/2 inch increments and a wide door opening allows the use of a variety of optional pan and tray slide types.

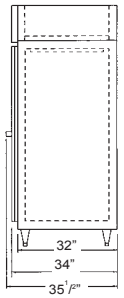
Door Construction

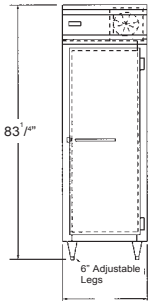
Triple-pane tempered glass is encased by a heated heavy-duty aluminum extruded frame. Replaceable snap-in door gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam-action, lift-off type featuring positive safety stop at 120 degrees.

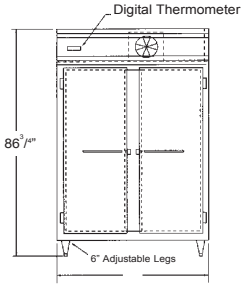
NSF CE UL c UL

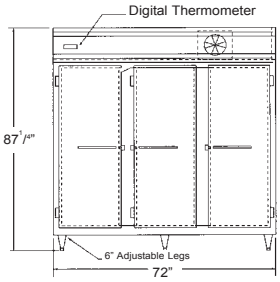
Designer line
FREEZERS

CHARACTERISTICS	DL1F-SS One Section		DL2F-SS Two Section		DL3F-SS Three Section	
	Reach-In	Pass-Thru	Reach-In	Pass-Thru	Reach-In	Pass-Thru
DIMENSIONAL DATA						
Net Capacity (cu. ft.)	21	21	50	52	72	72
Width, Overall (in.)	26	26	52	57	78	78
Depth, Overall (Incl. Hdls.) (in.)	35 1/2	39	35 1/2	39	35 1/2	39
Depth (Less Door(s)) (in.)	32	32	32	32	32	32
Depth (Doors(s) Open 90°) (in.)	55 1/2	79	55 1/2	79	55 1/2	79
Clear Door Width (in.)	19 3/8	19 3/8	19 3/8	19 3/8	19 3/8	19 3/8
Clear Full-Door Height (in.)	58 5/8	58 5/8	58 5/8	58 5/8	58 5/8	58 5/8
Clear Half-Door Height (in.)	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2
Height, Overall (Inc. 6" Legs)(in.)	83 1/4	83 1/4	86 3/4	87 1/4	87 1/4	87 1/4
No. of Full Door(s)	1	2	2	4	3	6
No. of Half Door(s)	2	4	4	8	6	12
No. of Shelves	3	3	6	6	9	9
Shelf Area (sq. ft.)	20.4	20.4	40.8	40.8	61.2	61.2
Tray Slide Capacity (Half)	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.	12 ea.
Tray Slide Capacity (Full)	25 ea.	25 ea.	25 ea.	25 ea	25 ea	25 ea
REFRIGERATION DATA						
Condensing Unit Size (H.P.)	1/3	1/3	1/2	3/4	3/4	1
Capacity (BTU/hr)**	1590	1590	2470	3575	3575	4325
ELECTRICAL DATA						
Cabinet Specifications	115/60/1	115/60/1	115/208-230/60/1	115/60/1	115/208-230/60/1	115/208-230/60/1
Feed Wires (Incl. Ground)	3	3	3	3	3	3
Condensing Unit Specs.	115/60/1	115/60/1	115/60/1	208-230/60/1	208-230/60/1	208-230/60/1
Total Amperes	7.6	8.0	12.8	9.3	9.3	14.3
Defrost Amperes	4.3	4.3	4.3	9.6	9.6	9.6
Power Supply Cord	yes	yes	yes	no	no	no
SHIPPING DATA						
Height – crated (in.)	83	83	83	83	83	83
Width – crated (in.)	32	32	58	58	84	84
Depth – crated (in.)	42	42	42	42	42	42
Volume – crated (cu.ft.)	65	65	117	117	176	176
Weight Std – crated (lbs.)	335	365	570	680	805	900
Weight SS – crated (lbs.)	395	425	650	760	920	1015
Weight Std – uncrated (lbs.)	235	265	400	510	595	690
Weight SS – uncrated (lbs.)	295	325	480	490	710	805









**Rating @ -15°F Evaporator, 90° Ambient
Note: All Specifications subject to change without notice.
Note: If the cabinet is located directly against a wall and/or under low ceiling, a minimum clearance of 2" is required.
Cabinet upper side panels and refrigeration plug system can be easily removed and reinstalled at installation site where space limitations are confining.

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DLF-6/01

Continental Refrigerator

VALUE LINE REFRIGERATORS

FRONT BREATHER MIGHTY TOP SANDWICH UNIT

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant

SW60-24M-FB

Models Available

- SW27-12M-FB
- SW48-12M-FB
- SW48-18M-FB
- SW60-12M-FB
- SW60-18M-FB
- SW60-24M-FB
- SW72-18M-FB
- SW72-27M-FB
- SW72-30M-FB

Standard Features

- Unique Field Assembled, Bottom Mounted VentilationSystem Designed To Allow Cabinets To Be Flush Against A Wall Or Built Into A Counter To Conserve Space
- 10" Deep, Full Length Nylon Cutting Board
- Unique Air Flow Distribution Allows Pan Product To Maintain 33°-41°F Being In Compliance With and Certified Under The New '98 NSF Standard For Preparation Units
- Modern, State-of-the Art Styling
- Performance Rated Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant
- Easily Serviceable Back Mounted Compressor
- 2" Non-CFC Polyurethane Foam Insulation
- Spring Loaded, Self Closing Door
- Magnetic Snap-In Gasket
- 3⅝" Casters
- Heavy-Duty, Epoxy-Coated Steel Shelves
- Interior Hanging Thermometer
- Cabinet Construction Consisting of Stainless Steel Front & Top, Aluminum End Panels, Case Back & Interior
- Non-Corrosive, Plasticized Fin Evaporator Coil
- Completely Enclosed, Vented & Removable Case BackAutomatic, Energy Saving, Non-Electric Condensate Disposal
- 1/6 Size Pans, 4" Deep
- 10 ft Cord and Plug Attached

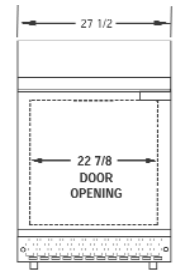
Optional Features & Accessories

- Remote Models-R
- Stainless Steel End Panels-SA Models
- Stainless Steel Interior & Exterior-SS Models
- Electric Condensate
- Pan Opening Sizes
- Additional Shelves
- Single Over Shelf
- Double Over Shelf
- Door Locks

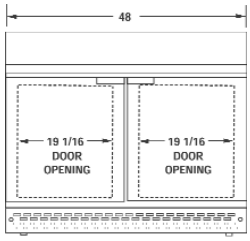
VALUE LINE

REFRIGERATORS

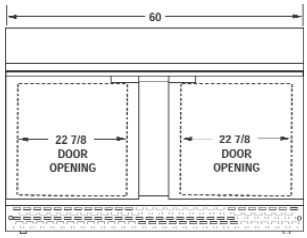
MODEL	CU.FT.	1/6 PANS	EXT.DIM. (WxDxH)	DEPTH (CUT BRD)	SHELF AREA	SHELVES	DOORS	HP	VOLTS	AMPS	FANS	SHIP WGHT (lbs)
SW27-12M-FB	7.4	12	27½x34x40⅝	10	3.5	1	1	⅕	115	6.1	2	188
SW48-12M-FB	13.4	12	48x34x40⅝	10	6.8	2	2	⅕	115	7.1	3	282
SW48-18M-FB	13.4	18	48x34x40⅝	10	6.8	2	2	⅕	115	7.1	3	285
SW60-12M-FB	17.0	12	60x34x40⅝	10	8.1	2	2	¼	115	7.6	3	319
SW60-18M-FB	17.0	18	60x34x40⅝	10	8.1	2	2	¼	115	7.6	3	322
SW60-24M-FB	17.0	24	60x34x40⅝	10	8.1	2	2	¼	115	7.6	3	330
SW72-18M-FB	20.6	18	72x34x40⅝	10	10.2	3	3	¼	115	8.6	4	398
SW72-27M-FB	20.6	27	72x34x40⅝	10	10.2	3	3	¼	115	8.6	4	414
SW72-30M-FB	20.6	30	72x34x40⅝	10	10.2	3	3	¼	115	8.6	4	420



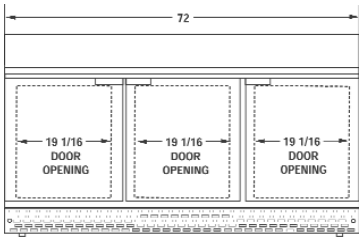
SW27-12M-FB FRONT VIEW



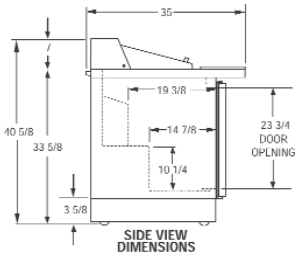
SW48-12M, 18M-FB FRONT VIEW



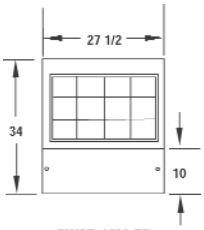
SW60-12M, 18M, 24M-FB FRONT VIEW



SW72-18M, 27M, 30M-FB FRONT VIEW



SIDE VIEW DIMENSIONS



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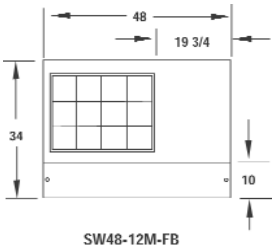

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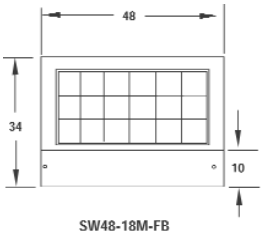

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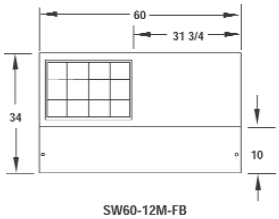

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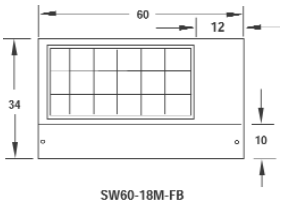

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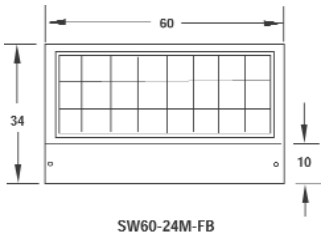
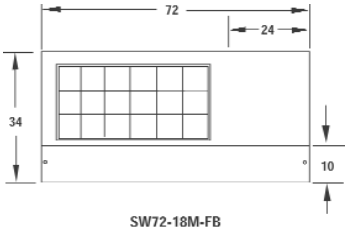


SW60-24M-FB



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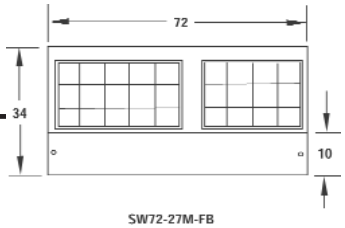

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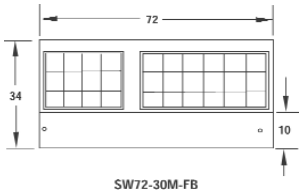

SW72-30M-FB

Continental Refrigerator
A Division of National Refrigeration & A/C Products, Inc.
539 Dunksferry Road Bensalem, PA 19020
(800) 523-7138 Fax: (215) 244-9579
www.continentalrefrigerator.com

SWMFB503

Hoshizaki reserves the right to change specifications without notice.

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

PF/SF BINS

ICE STORAGE BIN SERIES

PF/SF BINS
2/06
Item # 13163

BIN DIMENSIONS
W x D x H

B-250PF	30 x 32 1/2 x 33 3/8
B-350PF/SF	22 x 32 1/2 x 46
B-500PF/SF	30 x 32 1/2 x 46
B-700PF/SF	44 x 32 1/2 x 46
B-800PF/SF	48 x 32 1/2 x 46
B-900PF/SF	52 x 32 1/2 x 46

B-250PF | B-300PF B-300SF | B-500PF B-500SF | B-700PF B-700SF | B-800PF B-800SF | B-900PF B-900SF

PF - PVC Coated Galvanized Steel Finish
SF - Stainless Steel Finish

PF BINS

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Vinyl clad galvanized steel cabinet exterior design for easy cleaning

SF BINS

- Ice storage capacity from 300 lbs. up to 900 lbs.
- Stainless steel exterior design for easy cleaning

PF/SF BINS

- Protected by *HoshiGuard* Antimicrobial Agent HOSHIGUARD
- Long lasting attractive appearance
- Polyethylene bin liner for sanitary storage
- Sturdy construction for side by side or stacked ice machine installation
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage

NSF ARI PERFORMANCE CERTIFIED ISO HOSHIZAKI • ISO 9001

Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.
Two Year - Parts & Labor

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PF/SF BINS
ICE STORAGE BIN SERIES

B-250PF	• Up to 230 lbs. of ice storage
B-350PF/SF	• Up to 260 lbs. of ice storage
B-500PF/SF	• Up to 360 lbs. of ice storage
B-700PF/SF	• Up to 550 lbs. of ice storage
B-800PF/SF	• Up to 600 lbs. of ice storage
B-900PF/SF	• Up to 660 lbs. of ice storage

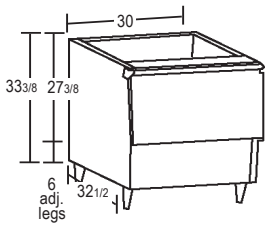
ICE STORAGE BIN APPLICATION

Model Number	Application Capacity Storage	ARI-Rated Storage Capacity	Dimensions W x D x H	Shipping Weight
B-250PF	250 lbs.	230 lbs.	30" x 32 1/2" x 33 3/8"	130 lbs.
B-300PF/SF	300 lbs.	260 lbs.	22" x 32 1/2" x 46"	135 lbs.
B-500PF/SF	500 lbs.	360 lbs.	30" x 32 1/2" x 46"	155 lbs.
B-700PF/SF	700 lbs.	550 lbs.	44" x 32 1/2" x 46"	200 lbs.
B-800PF/SF	800 lbs.	600 lbs.	48" x 32 1/2" x 46"	210 lbs.
B-900PF/SF	900 lbs.	660 lbs.	52" x 32 1/2" x 46"	220 lbs.

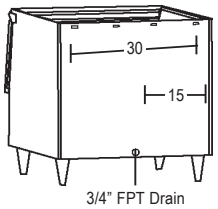
ICE MACHINE MODEL APPLICATION

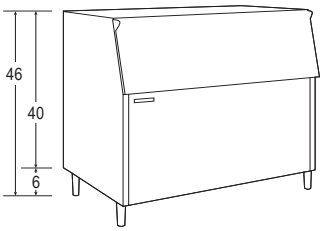
Bin	22" Width KM-320M KM-500M KM-630M F-450M F-801M F-1001M	30" Width KM-900M KM-1300M KM-1340M KM-1600M KM-1601M KML Series F-1500M F-2000M	44" Width 2 KM-320M 2 KM-500M 2 KM-630M 2 F-450M 2 F-801M 2 F-1001M	48" Width KM-1300S KM-1600S KM-1800S KM-2000S KM-2400S
22" Width B-300PF/SF	No Top Kit Needed			
30" Width B-250PF B-500PF/SF	Need HS-2033	No Top Kit Needed		
44" Width B-700PF/SF	Need HS-2035	Need HS-2034	No Top Kit Needed	
48" Width B-800PF/SF	Need HS-2035 & HS-2032	Need HS-2034 & HS-2032	Need HS-2033	No Top Kit Needed
52" Width B-900PF/SF	Need HS-2035 & HS-2033	Need HS-2035	Need HS-2033	Need HS-2032

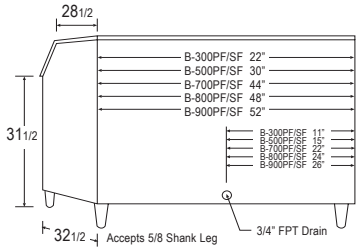
* KMD Top Kit - Call Factory



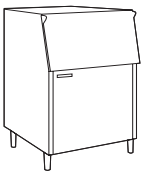
B-250PF
22 x 32 1/2 x 33 3/8
W x D x H



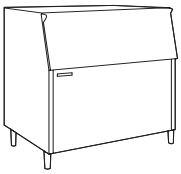




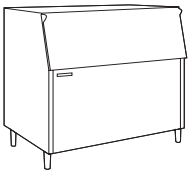
B-300PF/SF
22 x 32 1/2 x 46
W x D x H



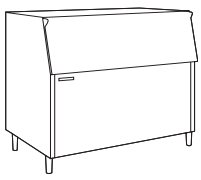
B-500PF/SF
30 x 32 1/2 x 46
W x D x H



B-700PF/SF
44 x 32 1/2 x 46
W x D x H



B-800PF/SF
48 x 32 1/2 x 46
W x D x H



B-900PF/SF
52 x 32 1/2 x 46
W x D x H

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Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

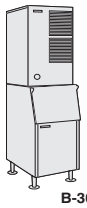
KM-630M_H

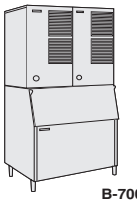
SLIM-LINE MODULAR CRESCENT CUBER

KM-630M_H
11/05
Item # 13032

CUBER DIMENSIONS
W x D x H

KM-630M_H
22 x 27 3/8 x 37 1/2


B-300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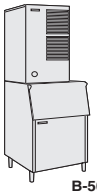
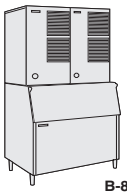
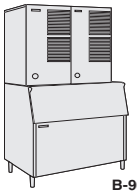

B-500


B-800


B-900

KM-630MAH
Air-Cooled
Shown on Optional B-700 Bin

KM-630MWH
Water-Cooled

KM-630MRH
Air-Cooled Remote

- Up to 621 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- Individual crescent cube
- CycleSaver® Design
- EverCheck® alert system
- Stainless steel evaporator
- Mount two units side-by-side, in only 44" of floor space, for 1,242 lbs. per 24 hours
- Removable air filters (Air-cooled models only)
- R-404A

Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.

Three Year - Parts & Labor on entire machine.
Five Year - Parts & Labor on: Evaporator
Five Year - Parts on: Compressor, air-cooled condenser coil.

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KM-630M_H
SLIM-LINE MODULAR CRESCENT CUBER

DIMENSIONS
W x D x H
KM-630M_H
22 x 27 3/8 x 37 1/2

AIR-COOLED

Water Temp° F.		50°	70°	90°
Air Temp° F.	70°	600	565	514
	80°	573	518	466
	90°	565	479	426

WATER-COOLED

Water Temp° F.		50°	70°	90°
Air Temp° F.	70°	621	603	563
	80°	607	578	532
	90°	603	558	514

AIR-COOLED REMOTE

Water Temp° F.		50°	70°	90°
Air Temp° F.	70°	603	573	531
	80°	580	532	491
	90°	573	499	457

UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle Lbs.	Ice Production Per Cycle Cubes	KWH per 100 LBS. 90/70	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
KM-630MAH	14.3	720	6.6	31.9	NA
KM-630MWH	14.3	720	5.5	27.9	96
KM-630MRH	14.3	720	6.8	33.3	NA

SPECIFICATIONS

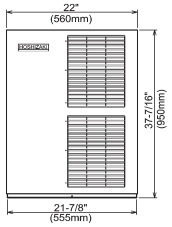
Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KM-630MAH	Air-Cooled	7.5	15 A	200 lbs.
KM-630MWH	Water-Cooled	6.5	15 A	200 lbs.
KM-630MRH	Air-Cooled Remote	6.5	15 A	200 lbs.

STORAGE BINS

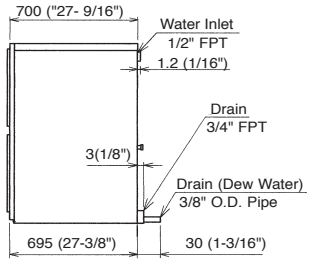
Model Number	Application Capacity	ARI-Rated Capacity
B-500	500 lbs.	360 lbs.
B-700	700 lbs.	550 lbs.
B-800	800 lbs.	600 lbs.
B-900	900 lbs.	660 lbs.
B-1150	1150 lbs.	N/A
B-1300	1275 lbs.	N/A
B-1500	1490 lbs.	N/A
B-1650	1605 lbs.	N/A

ELECTRICAL & PLUMBING/KM-630M_H

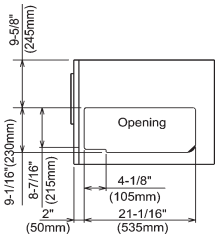
- 208-230/60/1 (3 wire with dedicated neutral for 115V)
- 15 Amp Max Fuse/HACR Breaker Size
- 1/2" OD copper or equivalent independent potable water supply
- 3/4" FPT independent drain connection



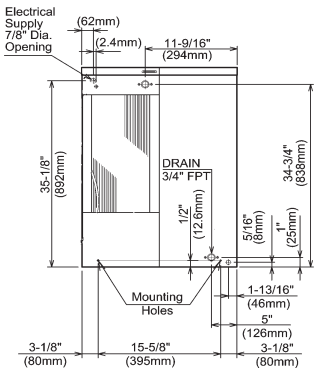
FRONT VIEW



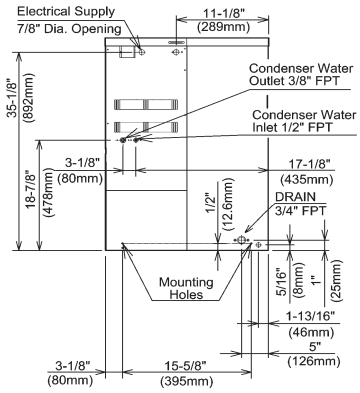
SIDE VIEW



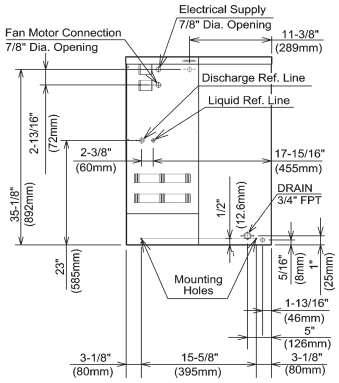
ICE DROP ZONE



AIR-COOLED UNIT

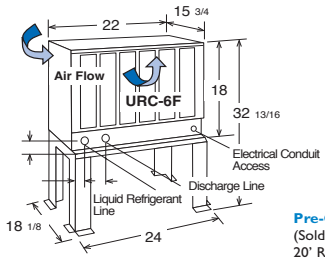


WATER-COOLED UNIT



REMOTE AIR-COOLED UNIT

URC-6F Remote Condenser (Sold Separately)
For Use with KM630MRH



Pre-Charged Tubing Kits
(Sold Separately)
20' R404-2046-2
35' R404-3546-2

Voltage supply for the URC Remote Condenser is supplied from the Ice Maker. No additional circuit is required.

OPERATING LIMITS

• Ambient Temp Range	45 - 100°F
• Water Temp Range	45 - 90°F
• Water Pressure	10 - 113psig
• Voltage Range	187 - 253V

OPERATING LIMITS/URC-6F

• Ambient Temp Range	-20°F - +122°F
• Voltage Range	104 - 127V

SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters

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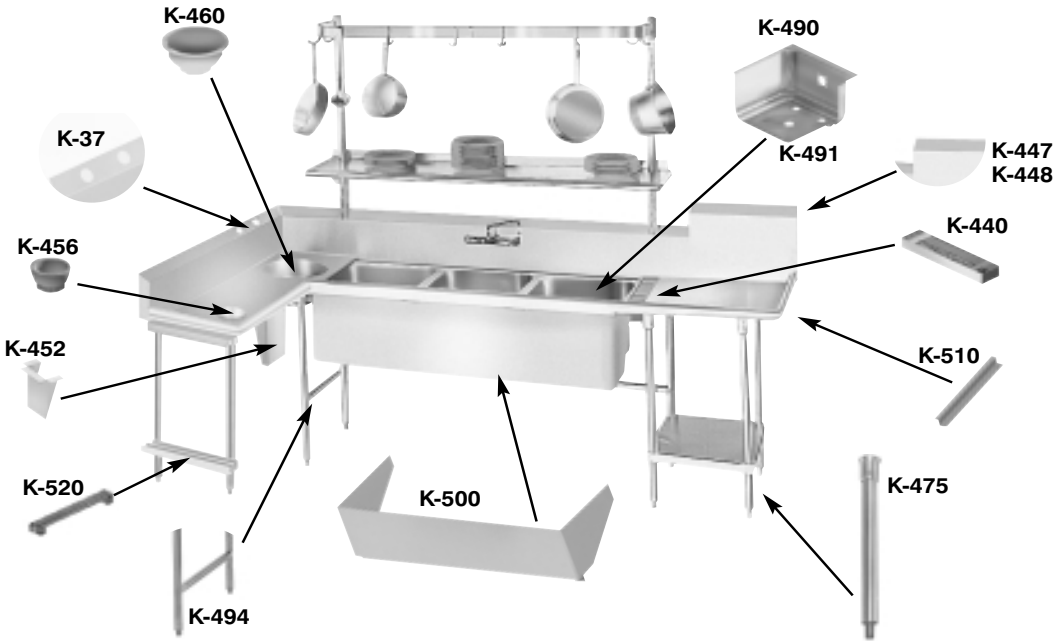
SINK MODIFICATIONS

Item #: _____

Model #: _____

Project#: _____



K-37	Anti-Siphon Vacuum Breaker holes.
K-440	Waste Trough furnished with a 2” removable basket.
K-447	High Backsplash up to 18”.
K-448	High Backsplash up to 13”.
K-450	Extra Drainboard.
K-451	Drainboard Corner Turn.
K-452	Control Bracket.
K-454	Drainboard or Sink Sidesplash.
K-456	Scrap Block installed.
K-460	Installation of Disposal Cone or Collar with Control Bracket and Faucet Holes.
K-472	Faucet Hole Revision.
K-473	Working Height Revision.
K-489	Provision for Pot Washer (for a “Kewanee” only)
K-490	Provision for Pot Washer (for a “Wells PW-106” only)
K-491	Provision for Hatco Heater.
K-500	Stainless Steel Apron to cover sink bowls.
K-508	Special Sizing Charge.
K-510	Prepare Sink for Undercounter Dishwasher. (24” drainboard or large)
K-520	Poly Board Holder.
K-660	Quick Disconnect Mechline Unit.

Model #	Qty
K-37	
K-440	
K-447	
K-448	
K-450	
K-451	
K-452	
K-454	
K-456	
K-460	
K-472	
K-473	
K-489	
K-490	
K-491	
K-500	
K-508	
K-510	
K-520	
K-582	
K-660	

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e-mail: adtab@aol.com www.advancetabco.com

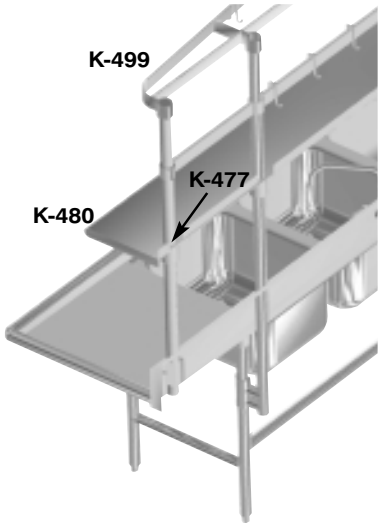
SINK MODIFICATIONS

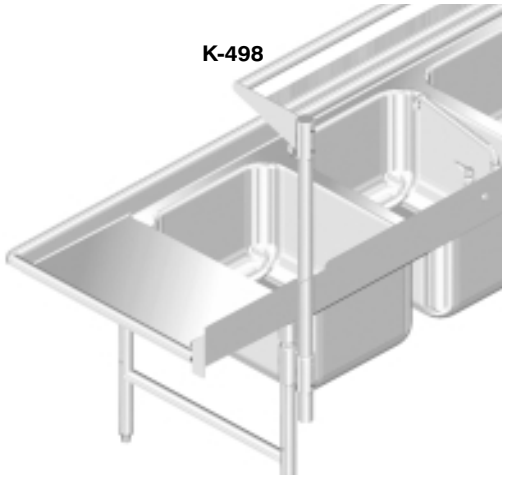
Item #: _____

Model #: _____

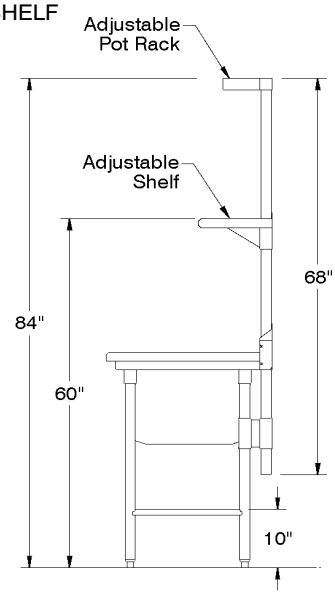
Project#: _____

Model #	Description	Qty
K-477	Mounting Provision for Sink Mounted Pot Rack or Shelf	
K-480	12" Wide Stainless Steel Shelf	
K-498	Tubular Overshelf (min. 3 ft.)	
K-499	Stainless Steel Pot Rack	

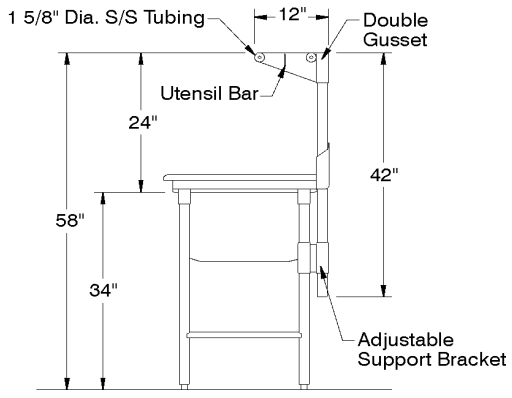




ADJUSTABLE
POT RACK & SHELF



TUBULAR OVERSHELF



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ADVANCE TABCO

STAINLESS STEEL

SERVICE & MOP SINKS

Item #: _____

Model #: _____

Project#: _____

9-OP-20

9-OP-40

Conventional

8-OP-16

Economy

4-OP-18

FLOOR MOUNTED

Model #	Qty
9-OP-20	
9-OP-28	
9-OP-40	
9-OP-48	

REQUIRED ACCESSORIES	Model #	Qty
Service Faucet	K-240	
Mop Hanger	K-242	
Hose & Bracket	K-244	
Utility Shelf	K-245	
Utility Shelf	K-246	

Conventional & Economy

Model #	Qty
8-OP-16	
4-OP-18	

REQUIRED ACCESSORIES	Model #	Qty
FAUCETS		
DRAINS		

Floor Mounted 9-OP Series Specifications

(For conventional and economy see back)

FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.

No-Drip die formed recessed V-edge on three sides with a tile edge furnished on the rear.

Sink Bowl is seamless and is **Deep Drawn** designed.

Deep Drawn bowls having large liberal radii with a minimum of 3" and rectangular in design for increased capacity.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

MECHANICAL:

Supply is 1/2" IPS hot & cold.

Drain is cast brass with 2" IPS male threads.

Stainless steel drain body is designed for easy installation to threaded coupling.

Faucet holes on 8" centers.

Faucets are not included (see accessories).

MATERIAL:

Heavy gauge type "304" series stainless steel.

K-240

K-242

K-245 & K-246

K-244

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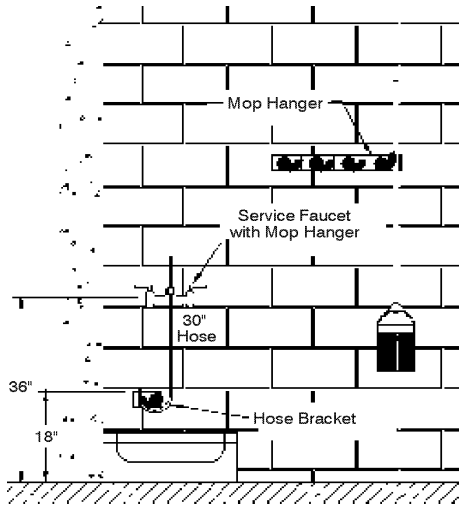
DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500”

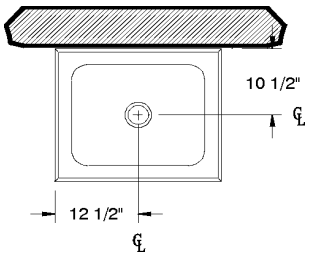
SUGGESTED INSTALLATION



9-OP-20: 16” x 20” x 6” Bowl with 10” Overall Height.
9-OP-28: 20” x 28” x 6” Bowl with 10” Overall Height.
9-OP-40: 16” x 20” x12” Bowl with 16” Overall Height.
9-OP-48: 20” x 28” x 12” Bowl with 16” Overall Height.

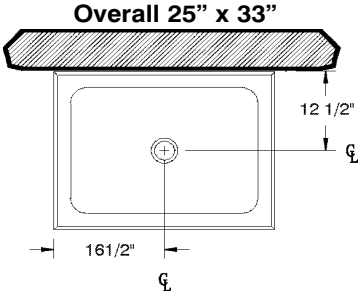
9-OP-20
9-OP-40

Overall 21” x 25”



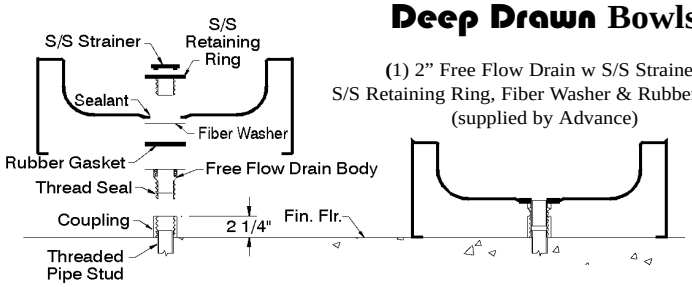
9-OP-28
9-OP-48

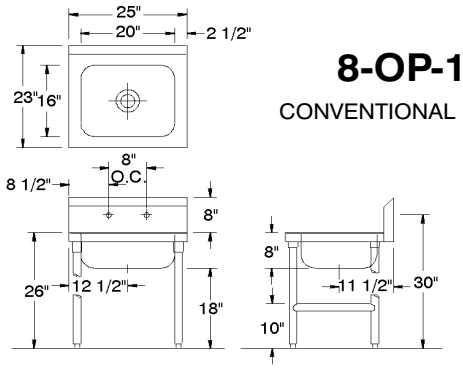
Overall 25” x 33”



Deep Drawn Bowls

(1) 2” Free Flow Drain w S/S Strainer, S/S Retaining Ring, Fiber Washer & Rubber Waste. (supplied by Advance)





8-OP-16

CONVENTIONAL DESIGN

MECHANICAL:

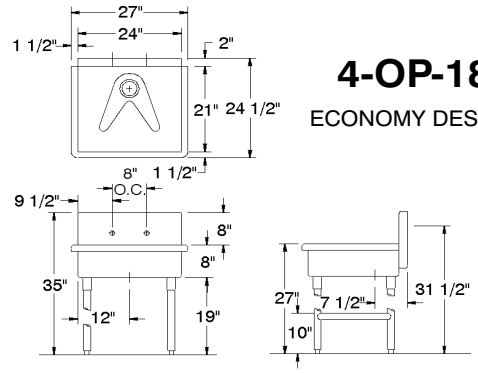
Supply is 1/2” hot & cold. Faucet holes on 8” centers.
Waste drains are 1 1/2” IPS basket type and are included.
Faucets are not included (see accessories)

MATERIAL:

Heavy gauge stainless steel.
Legs are stainless steel tubing with 1’ adjustable metal bullet feet.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Deep Drawn sink bowl and entire unit is seamless.
No-Drip die formed V-edge



4-OP-18

ECONOMY DESIGN

MECHANICAL:

Supply is 1/2” hot & cold. Faucet holes on 8” centers.
Waste drains are 1 1/2” IPS basket type and are included.
Faucets are not included (see accessories)

MATERIAL:

Heavy gauge stainless steel.
Legs are stainless steel tubing with 1’ adjustable metal bullet feet.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

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ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL

UTILITY SHELF

NSF

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

8" Wide

K-245 Shown

Model #	Width	Length
K-245	8"	24"
K-246	8"	36"

FEATURES:

Furnished with Mop Hangers and Hooks for hanging rags.
Both rag hooks and mop hangers are spot welded to shelf.

CONSTRUCTION:

Shelf and brackets are die formed.

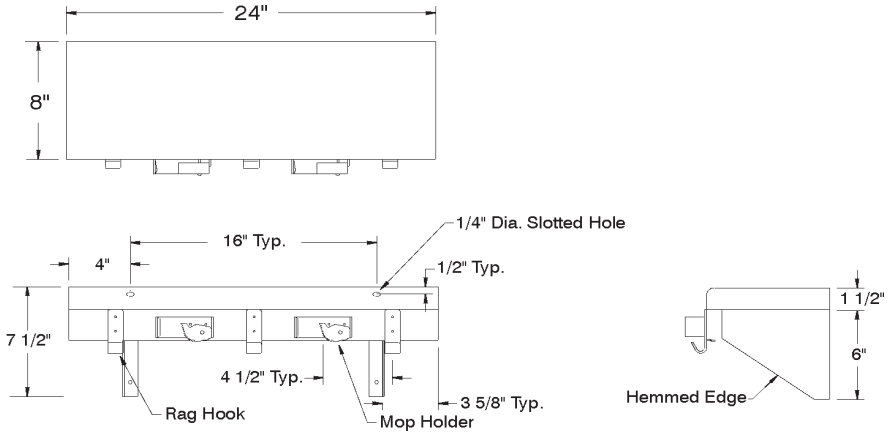
MATERIAL:

18 gauge stainless steel type "430" polished to a satin finish.

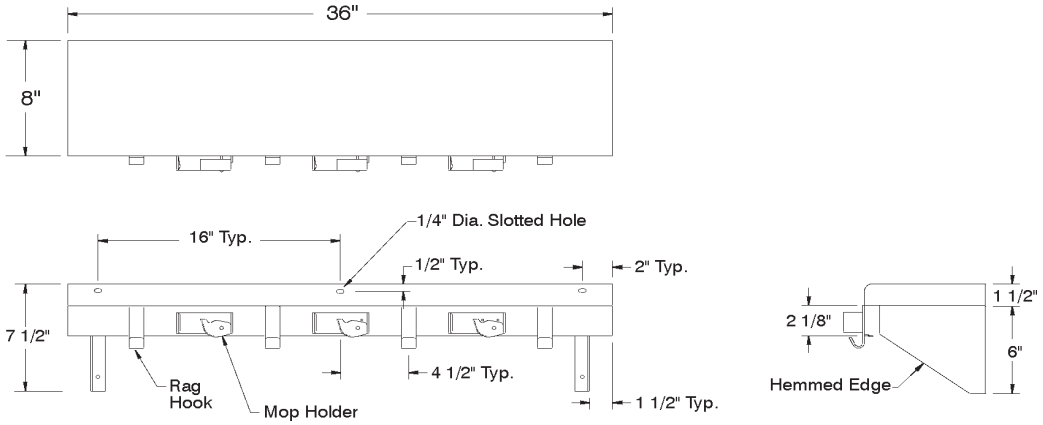
DETAILS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

K-245



K-246



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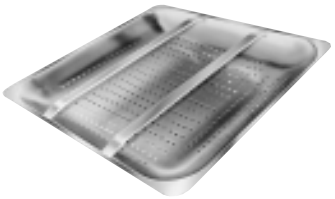
DISHTABLE ACCESSORIES

Item #: _____

Model #: _____

Project#: _____

Prerinse Basket with Welded Slide Bar

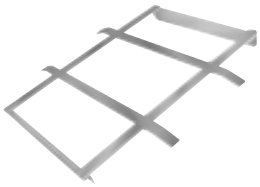


DTA-62 20 X 20
DTA-69 16 X 20

All Stainless Steel Type 304 Series Perforated Basket.

Prerinse Slide Bar

1/4" x 1" S/S Flat Bar.
Fits our standard prerinse sink.



DTA-63 20 x 20
DTA-65 16 x 20

Model #	Qty
DTA-53	
DTA-55	
DTA-62	
DTA-63	
DTA-64	
DTA-75	
K-5	
K-101	
K-116	
K-119	
K-455	
K-475	
K-478	
K-494	

K-117

Add-A-Faucet

12" Spout

Welded Leg Assembly

K-494

Stainless Steel Legs.
Metal Bullet Feet.

Splash Mounted Faucet
EXTRA HEAVY DUTY

K-119
8" O.C.

16" Spout

Splash Mounted Faucet

K-101
8" O.C.

8" Spout

Prerinse Faucet

K-116
8"O.C.

Wall Bracket Included

EXTRA HEAVY DUTY

Splash Mtd.

Prerinse Faucet

DTA-53
8"O.C.

Wall Bracket Included

Splash Mtd.

Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover

or

20" x 20"

Accessories Not Illustrated

DTA-64 Replacement Rubber Scrap Block
DTA-75 Metal Bullet Feet.
K-478 Stainless Steel Bullet Feet.

Lever Operated Drain

K-5

Twist Handle 2" IPS

INDIVIDUAL **Stainless Steel Legs**

with Metal Bullet Feet

K-475

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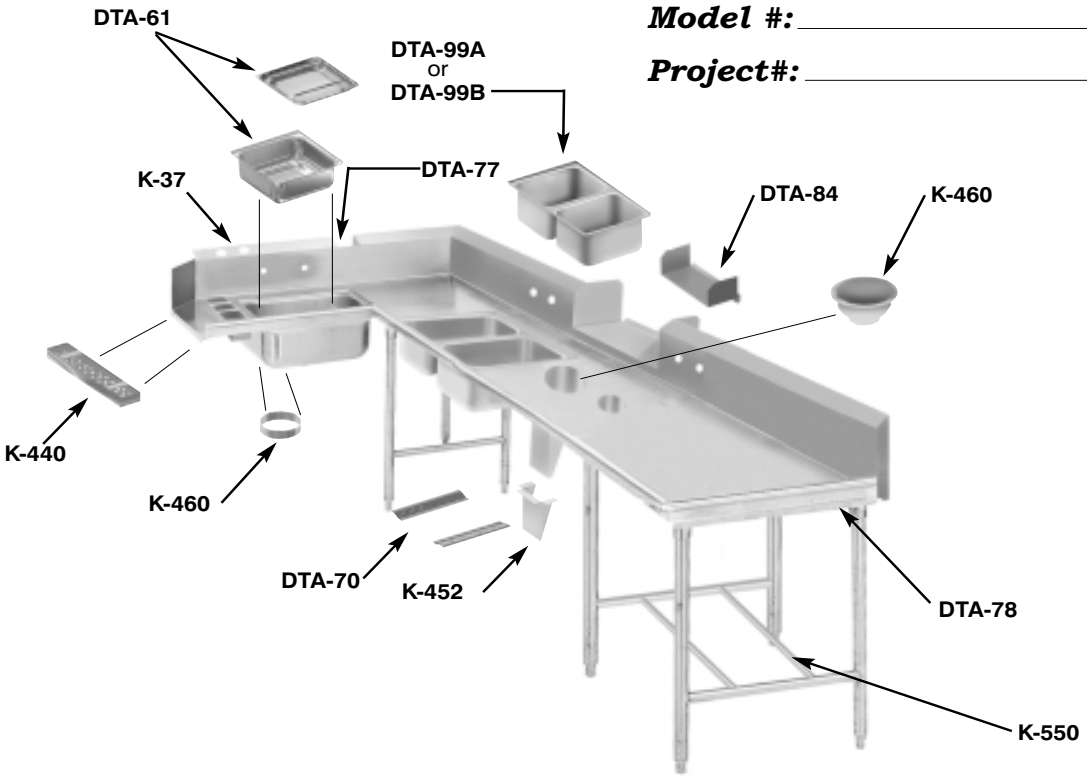
DISHTABLE MODIFICATIONS

Item #: _____

Model #: _____

Project#: _____



All conveyor machines require a Modified Dish Machine Opening. Specify DTA-72

DTA-40	Drain Hole
DTA-45	Scrap Trough welded to dump sink (for 20" x 20" x 8" bowl Spec-line soil S30 series only). Maximum scrap trough length is 5 feet. (Consult factory for trough lengths exceeding 5 feet).
DTA-46	Inside Mitered Corner.
DTA-47	Corner Rack Guide Bar (must also order DTA-46 Inside Mitered Corner).
DTA-56	Additional Length on 59" side of Korner TAbles.
DTA-61	**Deep Drawn** Prerinse Sink Assembly - 20" x 20" 8" Stainless Steel Sink Bowl. Removable Perforated Stainless Steel Basket with Slide Bar. 1-1/2" IPS Basket Type Drain. Available as upgrade on Soil Tables only.
DTA-70	Install Booster Heater Brackets.
DTA-71	Special Faucet Hole location.
DTA-72	Special Size or Modification.
DTA-76	Special Prerinse Sink location.
DTA-77	Splash Cut-Out. (pipe chase)
DTA-84	Simple pass-thru. (specify wall thickness and length)
DTA-99A	16" x 20" x 12" **Deep Drawn** Sink Bowls welded into top. 1, 2 or 3 Compartments available.
DTA-99B	20" x 20" x 12" **Deep Drawn** Sink Bowls welded into top. 1, 2 or 3 Compartments available.
K-37	Vacuum Breaker Holes in Splash - 1" holes - 6" O.C. (specify location)
K-440	Waste Trough Installation welded into table and furnished with a 2" deep removable basket.
K-452	Control Bracket.
K-454	Side Splash.
K-456	Scrap Block installed.
K-460	Disposal Cone/Collar welded into table and furnished with control bracket and faucet holes. (Cone/Collar not included)
K-550	Tubular Storage Glass Racks (min. 3 ft.)

Model #	Qty
DTA-40	
DTA-45	
DTA-46	
DTA-47	
DTA-56	
DTA-61	
DTA-70	
DTA-71	
DTA-72	
DTA-76	
DTA-77	
DTA-84	
DTA-99A	
DTA-99B	
K-37	
K-440	
K-452	
K-454	
K-456	
K-460	
K-550	

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Insinger

Item #_____

COMMANDER 18-5

AUTOMATIC SINGLE TANK DOOR TYPE DISHWASHER

CSI - 11400

DESIGN

Automatic door type, single tank dishwasher with timed wash and rinse cycle. Fully automatic operation with power on/off button. A selector switch allows you to start the wash cycle with a manual start button or by closing the door. Capacity is 60 - 20" X 20" racks per hour, or 1500 dishes per hour. Designed for straight through operation. Corner model available for right angle operation.

STANDARD EQUIPMENT

- Space saving compact design
- Door safety switch
- Detergent connection provision
- Fully automatic operation
- Single scrap screen design
- Non-proprietary commercially available pump motor
- Easily removable pump suction strainer
- Tank heat: 3KW electric immersion heater or steam injector
- SureFire™ Start-Up and Check-Out Service
- Vacuum breaker
- Capillary thermometer for wash
- In-line thermometer for final rinse
- Manual start button
- Selector switch
- Single point electrical connection: motor, controls, heater and built-in booster (only)
- Top-mounted NEMA 12 control panel
- "Easy Clean" front-mounted wash tank
- Manifold cleanout brush
- Inspection door
- S/S frame, legs and feet
- Automatic tank fill
- Low water protection
- Override switch for deliming or extended wash cycle
- Vent fan connection provision

OPTIONAL ACCESSORY EQUIPMENT

- ❑ Pressure reduction valve and line strainer
- ❑ Stainless steel steam coil tank heat
- ❑ Steam booster
- ❑ Built-in electric booster
- ❑ Remote electric booster
- ❑ Security package
- ❑ Totally enclosed motor
- ❑ Door activated drain closer
- ❑ Plastic 20" x 20" racks (plate or silver)
- ❑ S/S front panel
- ❑ 0.5, 2, 4, 6 minute wash timer

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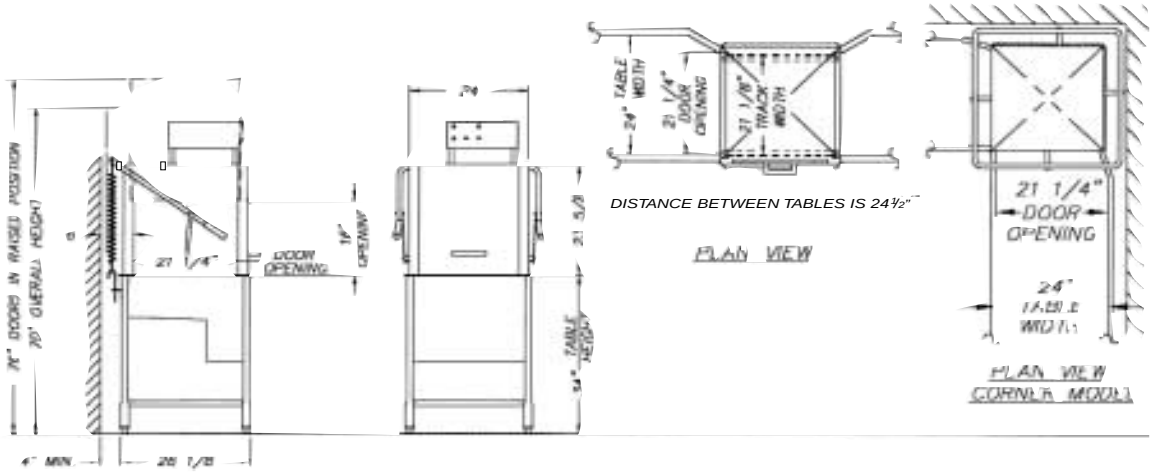
SUREFIRE™ START-UP & CHECK-OUT SERVICE

Insinger COMMANDER 18-5

CSI - 11400



Note: For all rough in connections see Installation and Layout Detail Drawing.

SPECIFICATIONS

CONSTRUCTION - Hood and tank constructed of 16 gauge type 304 S/S. Hood unit of all welded seamless construction. S/S frame, legs and feet. All internal castings are non-corrosive lead free nickel alloy or bronze.

DOORS - A front inspection/cleanout door and two simultaneously opening operating doors. Operating doors have fingertip control, balanced by externally mounted springs. (Corner model available with 2 doors at right angles.) Extra large die formed type 304 S/S doors ride in all S/S channels. A triple ply leading edge on the door channels made of S/S with no plastic or nylon sleeves or liners used.

PUMP - Centrifugal type "packless" pump with a brass petcock drain. Construction includes ceramic seal and a balanced cast impeller on a precision ground stainless steel shaft. All working parts mounted as an assembly and removable as a unit without disturbing pump housing. One 1 HP motor, standard horizontal C-face frame, drip proof, internally cooled with ball-bearing construction.

CONTROLS - Top-mounted control cabinet, NEMA 12 rated, housing motor controls and overload protection, transformer, contactors and all dishwasher integral controls.

SPRAY SYSTEM - Wash and rinse spray systems made of type 304 stainless steel pipe threaded into cast hub assemblies. Upper and lower wash and rinse spray assemblies are removable without the use of tools.

WASH - 2 power spinning wash arms above and 2 power spinning wash arms below. On top, each wash arm is designed with 8 nozzles (16 total). On the bottom, each wash arm is designed with 4 slots (8 total). The slots are precision milled for water control and produce a fan spray.

FINAL RINSE - 2 power spinning rinse arms above and 2 power spinning rinse arms below. On top, each rinse arm is designed with 2 nozzles (4 total). On the bottom, each rinse arm is designed with 4 nozzles (8 total). The nozzles produce a fan spray reducing water consumption, maximizing heat retention.

DRAIN - Drain valve externally controlled. Overflow assembly with skimmer cap is removable without use of tools for drain line inspection. Heater protected by low water level control.

Capacity per hour	Tank capacity	Motor size	Electric usage	Steam consumption at 20 psi min.	Final rinse peak flow at 20 psi min.
60 racks 1500 dishes 75-150 meals	6.4 gals.	1 hp (wash)	3.0 kw wash tank 13.5 kw b.i.booster 40° or 70° rise 6.0 kw rem. booster 40° rise 12.0 kw rem. booster 70° rise	11 lbs./hr tank 24 lbs./hr booster 40° rise 42 lbs./hr booster 70° rise	3.0 gals./min.

Final rinse consumption at 20 psi min.	Exhaust hood requirement	Peak rate drain flow	Shipping weight
60 gals./hr. 1.0 gal./rack	100 CFM	9 gals./min.	400 lbs.

Current draw amps	Steam/gas	Electric w/o booster	Electric w/ built-in booster
208/3/60	4.5	12.8	50.3
240/1/60	8.1	20.6	76.9
240/3/60	4.0	11.2	43.7
380/3/50	2.5	7.1	n/a
480/3/60	2.0	5.6	21.8

3M 01/03 PRINTED IN USA

AutoQuotes

ITEM#

COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

The Hatco Compact Electric Booster Water Heater provides all the 180°F (82°C) final rinse water required to sanitize and flash-dry dishes and flatware.

FLEXIBILITY
The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (152 mm) legs. The storage capacity is 6 gallons (23 liters).

QUALITY
The following features assure the finest performance for years to come:

- All models include a Castone® lined tank with a 10-year limited warranty.
- Features include a temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control, pilot indicator light, on-off switch, and a low-water cut-off to prevent element burnout due to a low water condition.
- Available with slide brackets for mounting under a dishtable.
- Each booster has fiberglass insulation to minimize heat loss.
- Hatco electric booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostat and high-temperature limit switch.
- A stainless steel front panel and powder-coated silver-gray hammertone body is standard on all Compact models.
- Swing-away front panels with low-water cut-off, control fuses and transformer allow quick access to probes and elements for easier serviceability.

Model C-24 on 6" (152 mm) legs

Model C-18 on 6" (152 mm) legs

Water Temperature Recovery Table

Compact Model	40°F (22°C) Rise	70°F (39°C) Rise
C-4	40 gph (151 lph)	23 gph (87 lph)
C-5	50 gph (189 lph)	29 gph (110 lph)
C-6	60 gph (227 lph)	34 gph (129 lph)
C-7	70 gph (265 lph)	40 gph (151 lph)
C-9	90 gph (341 lph)	52 gph (197 lph)
C-12	120 gph (454 lph)	69 gph (261 lph)
C-13	135 gph (511 lph)	77 gph (292 lph)
C-15	151 gph (572 lph)	86 gph (326 lph)
C-17	173 gph (655 lph)	99 gph (375 lph)
C-18	181 gph (685 lph)	103 gph (390 lph)
C-24	241 gph (912 lph)	138 gph (522 lph)
C-27	271 gph (1026 lph)	155 gph (587 lph)
C-30	301 gph (1139 lph)	172 gph (651 lph)
C-36	361 gph (1367 lph)	206 gph (780 lph)
C-39	391 gph (1480 lph)	224 gph (848 lph)
C-45	452 gph (1711 lph)	258 gph (977 lph)
C-54	542 gph (2052 lph)	310 gph (1174 lph)
C-57	573 gph (2169 lph)	326 gph (1234 lph)

WATER QUALITY REQUIREMENTS
Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.
Note: Product failure caused by liming or sediment buildup is not covered under warranty.

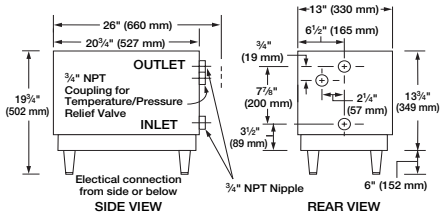
HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. C-1005(S) Printed in U.S.A.

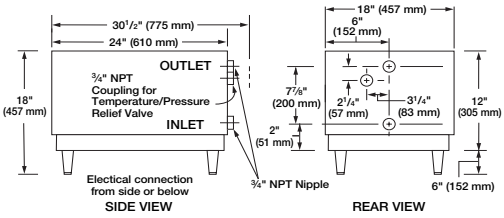
ITEM#

COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57



Models 4-18 kW



Models 24-57 kW

DIMENSIONS

4kW to 18kW: 13"W x 20¾"D (26"†) x 13¾"H without legs (330 x 527 (660 mm†) x 349 mm).

24kW to 57kW: 18"W x 24"D (30½"†) x 12"H without legs (457 x 610 (775 mm†) x 305 mm).

† Includes Temperature/Pressure Relief Valve.

VOLTAGE

208, 240 and 480 volts available. Export voltages available.

SPECIFICATIONS

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-4	4	208	19	30	–	–	105 lbs. (48 kg)
		240	17	30	–	–	
		480	8	15	–	–	
C-5	5	208	24	30	–	–	105 lbs. (48 kg)
		240	21	30	–	–	
		480	10	15	–	–	
C-6*	6	208	29	40	25*	40	118 lbs. (54 kg)
		240	25	40	22*	30	
		480	–	–	11*	15	
C-7*	7	208	34	50	29*	40	118 lbs. (54 kg)
		240	29	40	25*	40	
		480	–	–	13*	20	
C-9*	9	208	43	60	38*	50	118 lbs. (54 kg)
		240	38	50	33*	50	
		480	–	–	16*	20	
C-12	12	208	58	90	33	50	120 lbs. (54 kg)
		240	50	70	29	40	
		480	–	–	14.5	20	
C-13	13.5	208	65	90	38	50	120 lbs. (54 kg)
		240	56.3	90	33	50	
		480	–	–	16.3	30	
C-15	15	208	72	90	41.7	60	120 lbs. (54 kg)
		240	62.5	90	36.1	50	
		480	–	–	18.1	30	
C-17‡	17.2	208	–	–	47.9	60	120 lbs. (54 kg)
C-18§	18	208	86.5	125	–	–	120 lbs. (54 kg)
		240	75	100	43.4	60	
		480	–	–	21.7	30	

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-24	24	208	115.4	150	67.7	90	142 lbs. (64 kg)
		240	100	125	57.8	90	
		480	–	–	29.9	40	
C-27	27	208	129.8	175	75	100	142 lbs. (64 kg)
		240	112.5	150	65	90	
		480	–	–	32.5	50	
C-30	30	208	144	200	83.3	125	142 lbs. (64 kg)
		240	125	175	72.3	100	
		480	–	–	36	50	
C-36	36	208	173	225	100	125	142 lbs. (64 kg)
		240	150	200	86.7	125	
		480	–	–	43.3	60	
C-39	39	208	187.5	250	108	150	142 lbs. (64 kg)
		240	163.5	225	94	125	
		480	–	–	47	60	
C-45•	45	208	–	–	125	175	142 lbs. (64 kg)
		240	188	250	108	150	
		480	–	–	54	70	
C-54••	54	208	–	–	150	200	142 lbs. (64 kg)
		240	–	–	130	175	
		480	–	–	65	90	
C-57••	57	208	–	–	158.4	225	142 lbs. (64 kg)
		240	–	–	137.3	200	
		480	–	–	68.6	90	

* Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)

‡ 17.2kW models available in 208V 3-phase only.

§ 18kW models not available in 208V 3-phase.

• Not available in 208V single phase.

•• Not available in 208V or 240V single phase.

OPTIONS (NOT FOR RETROFIT)

- ❑ All Stainless Steel Body and Base
- ❑ Slide Brackets (In lieu of Standard 6" (152 mm) Legs)
- ❑ Adjustable Stainless Steel Legs 6" to 7" (152 to 178 mm)
- ❑ Brass Pressure Reducing Valve with Bypass
- ❑ Floor Mounting Hardware
- ❑ Security Package

ACCESSORIES

- ❑ Blended Phosphate Water Treatment System
- ❑ Shock Absorber – To Reduce Water Hammer

PRODUCT SPECS

Electric Booster Water Heater

The Electric Booster Water Heater to supply the final 180°F (82°C) rinse for the dishwasher shall be a Compact Model ....as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The booster shall have the capacity to heat ....gph (lph) from 120°F to 180°F (49°C to 82°C) and it shall be rated at ....kW, ...volts, ...phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including ¾" NPT pipe and fittings for inlet and outlet. All controls shall be built-in, including contactors and prewired in accordance with UL #1453 and 422.11 NEL 2002. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

Electric heating elements shall be metal sheathed, controlled by an ambient compensating immersion thermostat. The booster shall be protected with high-temperature limit switch (ECO) and low-water cut-off.

The heater shall consist of stainless steel front and silver-gray hammertone body with standard 6" (152 mm) legs (or stainless steel body, base, and stainless steel adjustable legs).

The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, and two indicating temperature/pressure gauges.

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Form No. C-1005(S) Printed in U.S.A.

Item # _____

Job _____

ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

with *Microban® Antimicrobial Product Protection

- **Microban® Antimicrobial Product Protection:** Polymer surfaces have built-in Microban® Antimicrobial Product Protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.
- **Unique Design:** System of adjustable, removable dividers and removable tower promote flexibility and maximum loading density. Adjustments to dividers are made on underside of chassis to minimize tampering with settings.
- **Flexible:** Facilitates storage and handling of dishes, from fruits to dinner plates. Can accommodate multiple size dishes.
- **Adjustable:** Dividers and tower compensate for changes in dishes, and situations where dolly selection/specification is done prior to dish selection.
- **Sturdy Containment:** Columns of dishes are held safely within the borders of the dolly, preventing spillage and breakage.
- **Sanitary:** Dividers and tower are removable to facilitate dolly cleaning. Vinyl cover protects clean dishes during storage.
- **Cost Efficient:** Two-handed access to each dish column minimizes dish breakage and promotes quick table set ups. High-storage density means fewer dollies required.
- **Durable Construction:** High-density polymer shell with rigid polyurethane foamed core makes dish dollies resistant to cracking, peeling or chipping. Includes integrally-molded bumpers.
- **Maneuverable:** 5" (127mm) diameter swivel casters (two with brakes) with neoprene wheels provide easy rollability and positioning.
- **Compact Design:** Dolly stores conveniently under counters.
- **Vinyl Cover:** Protects clean dishes from dust and water splashes while in storage. Cover is provided with each dolly.
- **NSF Listed.**

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

EMERSON Storage Solutions

16.21

Adjustable Polymer "Poker Chip" Dish Dolly PCD Series

Job _____

ADJUSTABLE POLYMER "POKER CHIP" DISH DOLLY PCD SERIES

Specifications

Material: High-density polymer containing Microban Antimicrobial product protection, with a rigid polyurethane foam core.

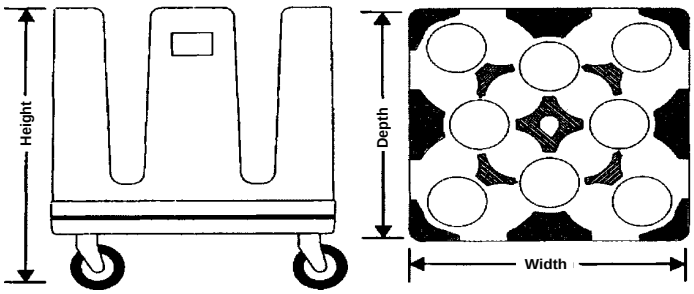
Construction: Seamless, molded polymer construction, equipped with handgrips on all four sides.

Casters: Four B5DN swivel casters (two with brakes). Ball bearing swivel; ball bearing axle. Nickel-plated, pre-lubricated casters with neoprene tires. Casters are bolted to an internal metal support plate.

Protective Cover: Standard 6-mil vinyl cover.

Standard Unit: Four dividers, center column and protective cover provided with each dolly.

Plate Sizes 5 1/2"-6 3/8"
8 Columns (40 Per)
***Capacity = 320**



Dimensions

Model No.	Height (in.)	Height (mm)	Width (in.)	Width (mm)	Depth (in.)	Depth (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
PCD11A	31 7/8	779	26 5/8	651	26 5/8	651	65	30

Accessories

Model No.	Description
AD11A	4 Additional Dividers
PCDV11A	Additional Cover

Loading capacity depends upon china shape and thickness. Usable column height is 20" (508mm).

SAMPLE CONFIGURATIONS (Standard Unit)

Plate Sizes 6 1/2"-7 3/8"
8 Columns
***Capacity = 320**

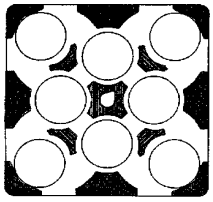


Plate Sizes 7 1/2"-8 1/2"
5 Columns (60 Per)
***Capacity = 300**

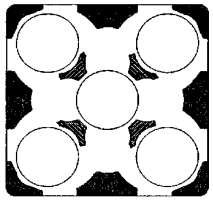


Plate Sizes 8 5/8"-9 1/2"
4 Columns (60 Per)
***Capacity = 240**

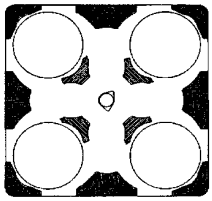
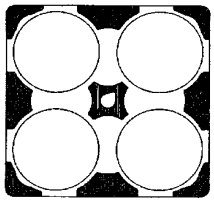


Plate Sizes 9 5/8"-11 3/4"
4 Columns (60 Per)
***Capacity = 240**



SAMPLE CONFIGURATIONS (Accessory Dividers Required)

Plate Sizes 4 1/4"-4 5/8"
16 Columns (40 Per)
***Capacity = 640**

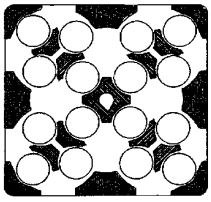
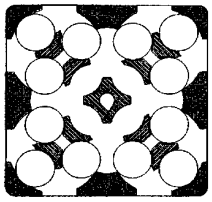
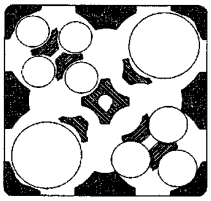


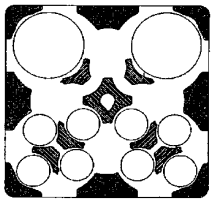
Plate Sizes 4 3/4"-5 3/8"
12 Columns (40 Per)
***Capacity = 480**



4 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"
3 Columns (40 Per) 4 3/4"-5 3/8"



8 Columns (40 Per) 4 1/4"-4 5/8"
2 Columns (60 Per) 7 1/2"-9 1/2"



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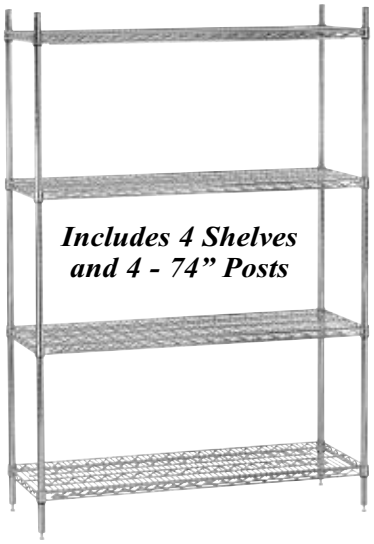
CHROME or GREEN EPOXY COATED

WIRE SHELVING COMBO



NSF

10 Year Warranty

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

FEATURES:

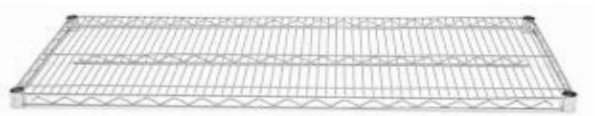
3 truss design (Shelves with 36" Lengths have two trusses)
Each shelf holds up to 800 lbs. evenly distributed weight.
NSF approved.
10 year warranty.
Posts are numbered for easy assembly and are included.

CONSTRUCTION:

Unit assembles using tapered split sleeves.

MATERIAL:

Chrome plated or green epoxy coating.



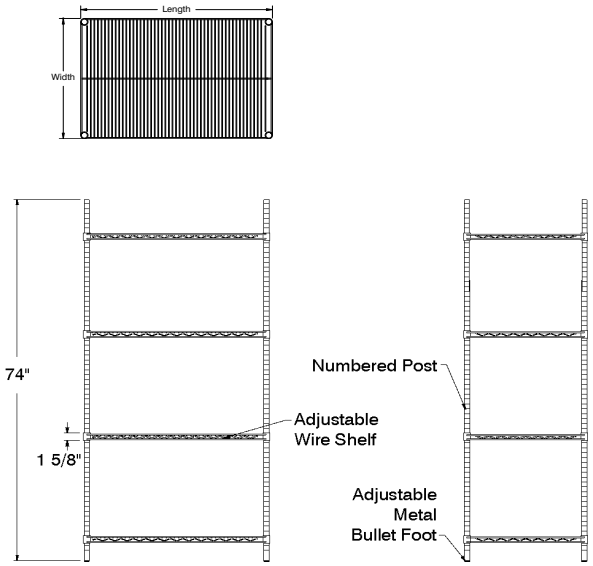
3 Truss Design

(Shelves with 24", 30" & 36" Lengths have two trusses)

DIMENSIONS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

CHROME MODEL #	GREEN EPOXY COATED MODEL #	Shelf Size	Weight
ECC-1436	EGG-1436	14" x 36"	64 lbs.
ECC-1442	EGG-1442	14" x 42"	69 lbs.
ECC-1448	EGG-1448	14" x 48"	75 lbs.
ECC-1460	EGG-1460	14" x 60"	93 lbs.
ECC-1472	EGG-1472	14" x 72"	107 lbs.
ECC-1836	EGG-1836	18" x 36"	68 lbs.
ECC-1842	EGG-1842	18" x 42"	73 lbs.
ECC-1848	EGG-1848	18" x 48"	81 lbs.
ECC-1854	EGG-1854	18" x 54"	88 lbs.
ECC-1860	EGG-1860	18" x 60"	99 lbs.
ECC-1872	EGG-1872	18" x 72"	115 lbs.
ECC-2436	EGG-2436	24" x 36"	75 lbs.
ECC-2442	EGG-2442	24" x 42"	81 lbs.
ECC-2448	EGG-2448	24" x 48"	89 lbs.
ECC-2454	EGG-2454	24" X 54"	97 lbs.
ECC-2460	EGG-2460	24" x 60"	111 lbs.
ECC-2472	EGG-2472	24" x 72"	127 lbs.



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WIRE SHELVING ACCESSORIES

EC-5

EC-11

EC-10

EC-15

EC-16

EC-20

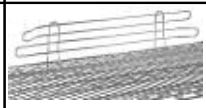
EC-25

EC-26

EC-30
(for Add-Shelving
see pages S-1 & S-2)

EC-40

UCH-18, UCH-24


Shelf
Ledges
SL
Series

Shelf Dividers
SD
Series

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

Model #	Description
EC-5	Post Clamp
EC-10	Replacement Leveling Foot
EC-11	Foot Plate
EC-15	Collar Filler Caps
EC-16	Post Cap
EC-20	Tapered Split Sleeves (4 per pack)
EC-25	5" Rubber Swivel Stem Casters (set of 4)
EC-26	5" Poly Swivel Stem Casters (set of 4)
EC-30	Chrome S Hooks for Add-Shelving (2 pk.)
EC-40	Label Holder (3" x 1")
UCH-18	18" Utilty Cart Handle
UCH-24	24" Utilty Cart Handle
SHELF LEDGES - 4" HEIGHT	
SL-14	14" Width
SL-18	18" Width
SL-24	24" Width
SL-36	36" Width
SL-42	42" Width
SL-48	48" Width
SL-60	60" Width
SHELF DIVIDERS - 8" HEIGHT	
SD-14	14" Width
SD-18	18" Width
SD-24	24" Width

MODEL #	Qty
EC-5	
EC-10	
EC-11	
EC-15	
EC-16	
EC-20	
EC-25	
EC-26	
EC-30	
EC-40	
UCH-18	
UCH-24	
SL-14	
SL-18	
SL-24	
SL-36	
SL-42	
SL-48	
SL-60	
SD-14	
SD-18	
SD-24	

CHROME GREEN EPOXY

3-SIDED FRAME

MODEL #	MODEL #	Size	Qty
SF-1824		18" x 24"	
SF-1830		18" x 30"	
SF-1836	GF-1836	18" x 36"	
SF-1848	GF-1848	18" x 48"	
SF-1860	GF-1860	18" x 60"	
SF-2424		24" x 24"	
SF-2430		24" x 30"	
SF-2436	GF-2436	24" x 36"	
SF-2448	GF-2448	24" x 48"	
SF-2460	GF-2460	24" x 60"	

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NEVADA (800) 446-8684 Fax: (775) 972-1578

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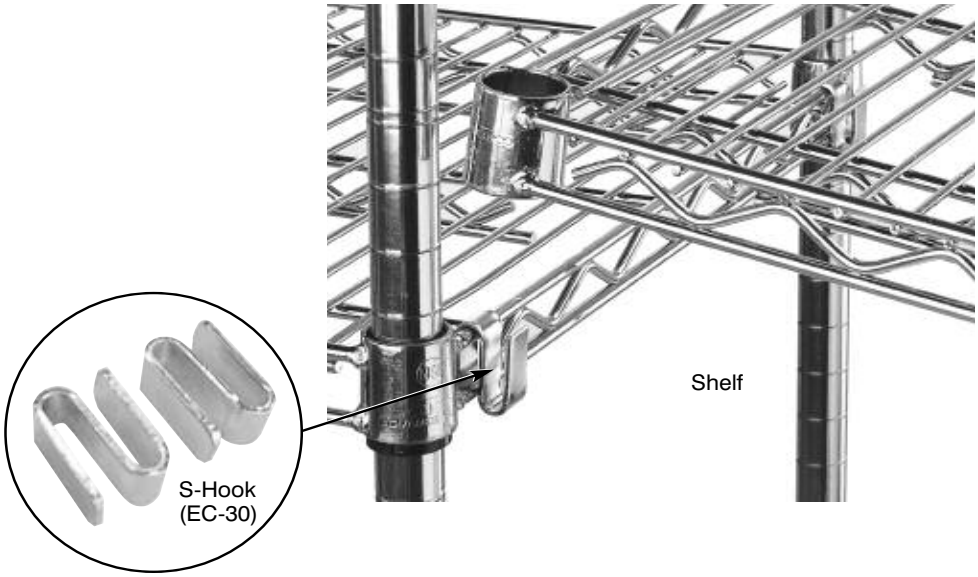
smartfab@advancetabco.com

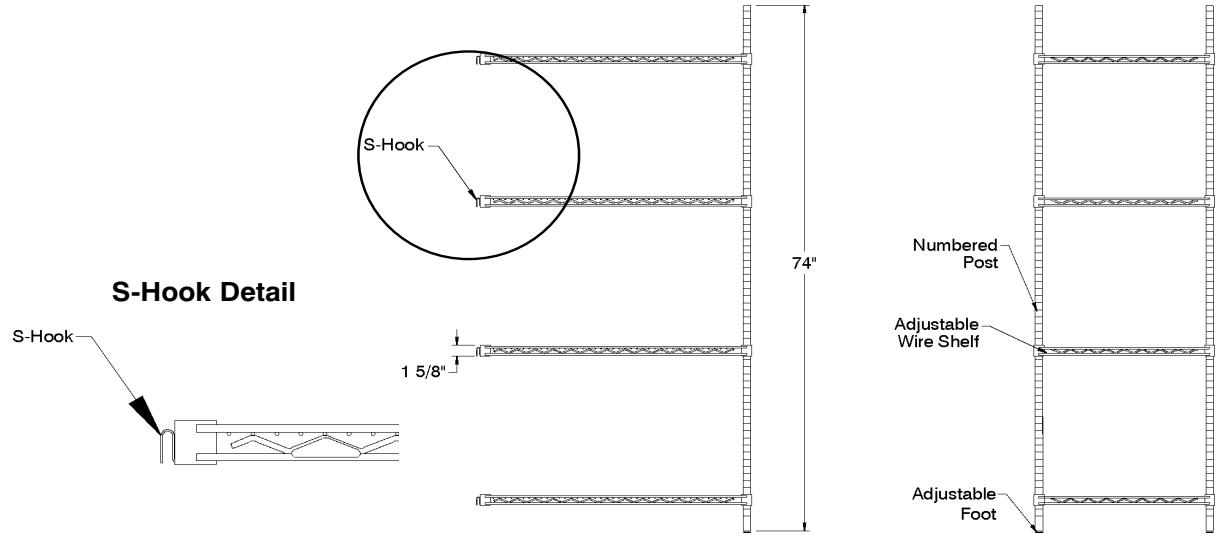
DETAILS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

ADD-SHELVING

Available in Chrome and Green Epoxy Coated





S-Hook Detail

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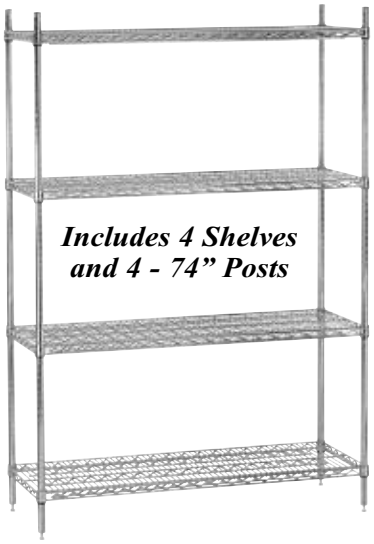
CHROME or GREEN EPOXY COATED

WIRE SHELVING COMBO



NSF

10 Year Warranty

Item #: _____ ***Qty #:*** _____

Model #: _____

Project #: _____

FEATURES:

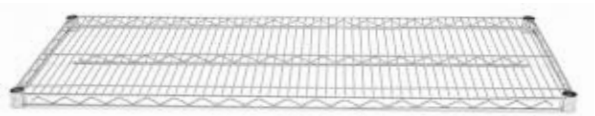
3 truss design (Shelves with 36" Lengths have two trusses)
Each shelf holds up to 800 lbs. evenly distributed weight.
NSF approved.
10 year warranty.
Posts are numbered for easy assembly and are included.

CONSTRUCTION:

Unit assembles using tapered split sleeves.

MATERIAL:

Chrome plated or green epoxy coating.



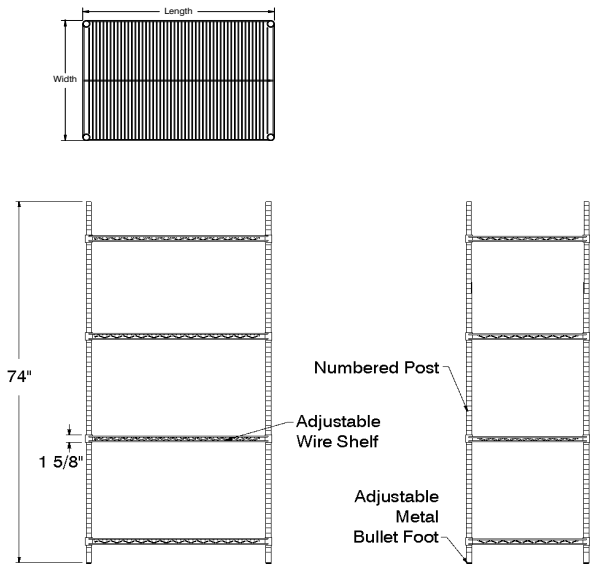
3 Truss Design

(Shelves with 24", 30" & 36" Lengths have two trusses)

DIMENSIONS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

CHROME MODEL #	GREEN EPOXY COATED MODEL #	Shelf Size	Weight
ECC-1436	EGG-1436	14" x 36"	64 lbs.
ECC-1442	EGG-1442	14" x 42"	69 lbs.
ECC-1448	EGG-1448	14" x 48"	75 lbs.
ECC-1460	EGG-1460	14" x 60"	93 lbs.
ECC-1472	EGG-1472	14" x 72"	107 lbs.
ECC-1836	EGG-1836	18" x 36"	68 lbs.
ECC-1842	EGG-1842	18" x 42"	73 lbs.
ECC-1848	EGG-1848	18" x 48"	81 lbs.
ECC-1854	EGG-1854	18" x 54"	88 lbs.
ECC-1860	EGG-1860	18" x 60"	99 lbs.
ECC-1872	EGG-1872	18" x 72"	115 lbs.
ECC-2436	EGG-2436	24" x 36"	75 lbs.
ECC-2442	EGG-2442	24" x 42"	81 lbs.
ECC-2448	EGG-2448	24" x 48"	89 lbs.
ECC-2454	EGG-2454	24" X 54"	97 lbs.
ECC-2460	EGG-2460	24" x 60"	111 lbs.
ECC-2472	EGG-2472	24" x 72"	127 lbs.



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STAINLESS STEEL

HAND SINKS
with SOAP and PAPER TOWEL DISPENSER

Item #: _____ *Qty #:* _____

Model #: _____

Project #: _____

7-PS-80

7-PS-79

7-PS-85

Includes Skirt

7-PS-69

Keyhole Bracket for easier installation and greater stability.

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl is 10" x 14" x 5".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Towel dispenser with hinged towel box. Unit uses standard C-fold towels.

Liquid Soap Dispenser.

Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

Specific Features:

7-PS-69 wrist handle faucet. Side support brackets included.

7-PS-69 & 7-PS-80 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2".

7-PS-85 chrome plated 1 1/2" P-Trap & apron.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel- No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

FOR REPLACEMENT FAUCET, DRAINS AND ACCESSORIES SEE PAGE B-13 & SECTION G

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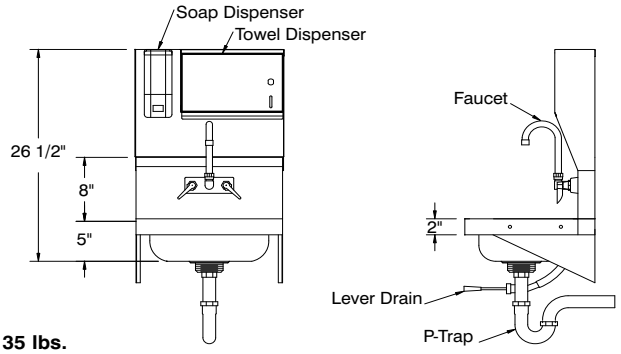
DIMENSIONS and SPECIFICATIONS

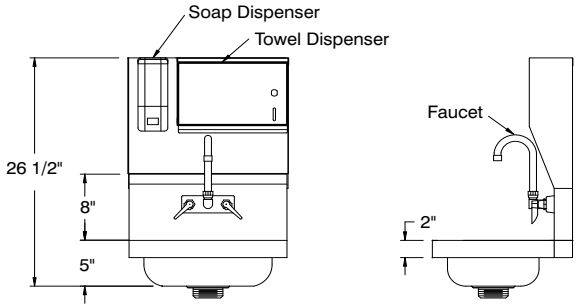
TOL Overall: ± .500" Interior: ± .250" **FITTINGS SUPPLIED AS SHOWN** ALL DIMENSIONS ARE TYPICAL

7-PS-69



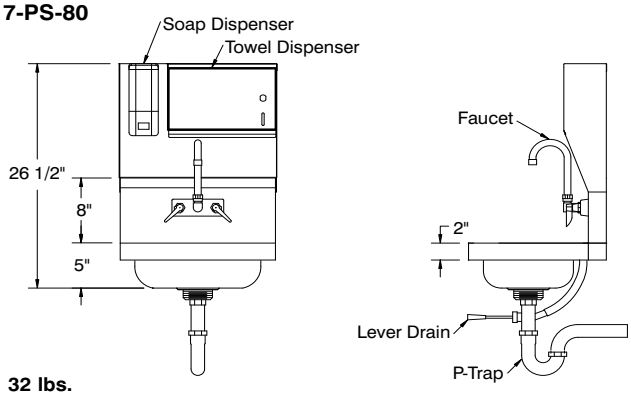
35 lbs.

7-PS-79



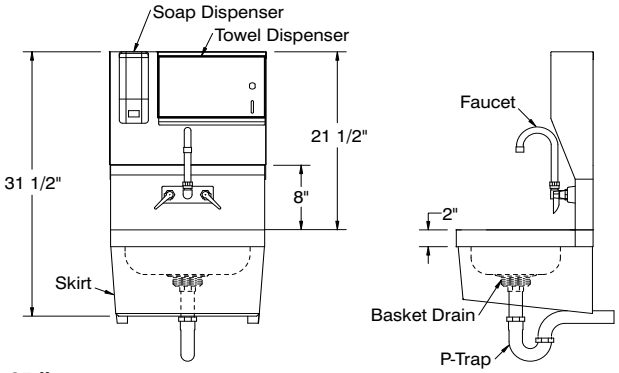
32 lbs.

7-PS-80

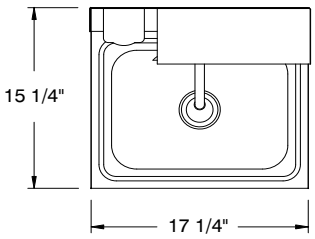


32 lbs.

7-PS-85

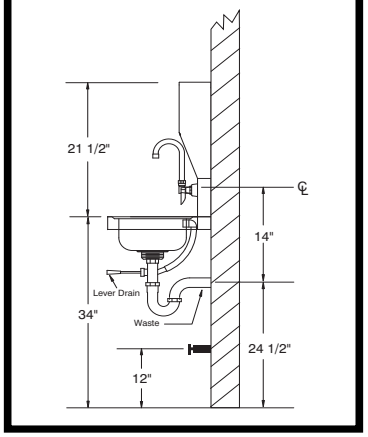


35 lbs.



TOP VIEW WITH TOWEL DISPENSER

SUGGESTED PLUMBING



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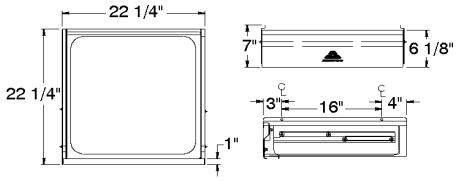
WORK TABLE ACCESSORIES

Item #: _____

Model #: _____

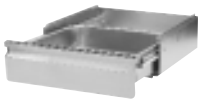
Project#: _____

DRAWERS - NSF SERIES

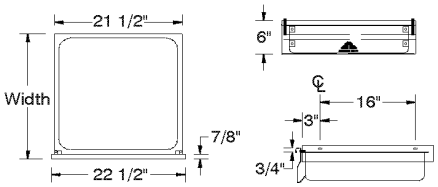


MODEL #	Width		Inset
NS-2015	22 1/4"	Stainless Steel	20" x 15" x 5"
NS-2020	22 1/4"	Stainless Steel	20" x 20" x 5"

Stainless Steel Front
Ball Bearing Slides
Fully Removable Inset and Slides
Drawer Enclosure



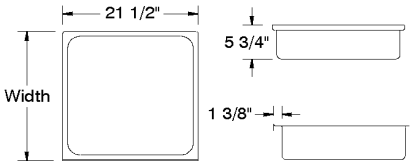
DRAWERS - DELUXE SERIES



MODEL #	Width		Inset
SS-2015	17 3/4"	Stainless Steel	20" x 15" x 5"
GZ-2015	17 3/4"	Galvanized	20" x 15" x 5"
SS-2020	22 3/4"	Stainless Steel	20" x 20" x 5"
GZ-2020	22 3/4"	Galvanized	20" x 20" x 5"

Stainless Steel Front
Ball Bearing Slides
Removable Inset

DRAWERS - BUDGET SERIES



MODEL #	Width		Inset
FS-2015	17 3/4"	Stainless Steel	20" x 15" x 5"
FG-2015	17 3/4"	Galvanized	20" x 15" x 5"
FS-2020	22 3/4"	Stainless Steel	20" x 20" x 5"
FG-2020	22 3/4"	Galvanized	20" x 20" x 5"

Friction Slides
Die Formed Handle

TA-14 Drawer lock (does not apply to budget drawers)
TA-50 Drawers modified to 15" x 20"
TA-72 Drawer Enclosure (Upgrade to NSF Drawer)
TA-90 Drawer Adapter (non catalog tables)
TA-97 Poly Board storage brackets (under drawer) (must be ordered with TA-72 or NSF Drawer)

TA-11K Drop-In Glass Filler Station (factory installed only)
TA-15 Metal Bullet Foot
TA-16 Galvanized Legs with Metal Bullet Feet
TA-18 Adjustable Flanged Metal Foot
TA-19 Adjustable Flanged Stainless Steel Foot
TA-20 Stainless Steel Legs with Bullet Feet
TA-21 Stainless Steel Bullet Foot
TA-23 Welded Set-up Table/Crated.
TA-25 Swivel Casters (set of 4)
TA-25A Swivel Casters (set of 6)
TA-25B Brakes on all Casters.
TA-25C X.H.D. Urethane Wheels
TA-26 Lever Operated Drain
TA-28 Mapletex Cutting Board (per square foot)
TA-41 Poly-Vance 3/4" Cutting Board (per square foot)
TA-42 Lever Drain with Overflow.
TA-46 Door Locks
TA-47 Shelf Mounting Bracket on existing table
TA-49 Lever Drain Support Brackets
TA-68 Bin Stops
TA-82 Scrap Chute (6" dia. opening)
TA-83 Spice Bins
TA-85 Plated Pot Hooks
TA-86 Stainless Steel Pot Hooks
TA-93 Wall Clips (on 5" & 10 1/2" splash only)
TA-94 16 ga. S/S 304 Series Upgrade for any shelf
TA-95 16 ga. S/S 304 Leg Series Upgrade
TA-99 16 ga. S/S 304 Upgrade for Wall and Over Shelves
TA-100 Bull Nose all sides

DRAWERS

Model #	Qty
SS-2015	
GZ-2015	
SS-2020	
GZ-2020	
FS-2015	
FG-2015	
FS-2020	
FG-2020	
TA-14	
TA-50	
TA-90	
TA-97	

ACCESSORIES

Model #	Qty
TA-11K	
TA-15	
TA-16	
TA-18	
TA-19	
TA-20	
TA-21	
TA-23	
TA-25	
TA-25A	
TA-25B	
TA-25C	
TA-26	
TA-28	
TA-41	
TA-42	
TA-46	
TA-47	
TA-49	
TA-68	
TA-82	
TA-83	
TA-85	
TA-86	
TA-93	
TA-94	
TA-95	
TA-99	
TA-100	

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Electrolux DITO

ITEM # _____ MODEL # _____ PROJECT NAME # _____	SIS #	AIA #

PANINI GRILLS 15"
DGR-15, DGS-15, DGS/S-15 1800W

- PNC 601583 (Ribbed top and bottom surface)
- PNC 601584 (Ribbed top and smooth bottom surface)
- PNC 601585 (Smooth top and bottom surface)

The Electrolux Dito Panini Grills are ideal for heating up sandwiches and rolls of different size and thickness, versatile to any foodservice operation.

SPECIFICATIONS

- The Electrolux Dito Panini Grills are constructed with the highest quality durable cast iron plates.
- The self-balancing upper plates adjust to different heights to halve cooking times and double performance output.
- Energy saving independent top and bottom grills.
- 10'' x 14'' cooking surface.
- Adjustable temperature up to 570 °F and built in timer standard.
- Large shock-proof heating coils for evenly cooked food.
- All stainless steel chassis.
- Standard top plate on/off switch.

Approval : _____

Eastern sales office:
3225 SW 42nd Street, Fort Lauderdale, Florida, 33312
Western sales office:
4231 Pacific Street #27, Rocklin, California, 95677

Electrolux Professional, Inc.
Eastern Number: 1-866-449-4200
Western Number: 1-800-331-7958
www.electroluxusa.com/professional

Printed/revised: 2005-03-02

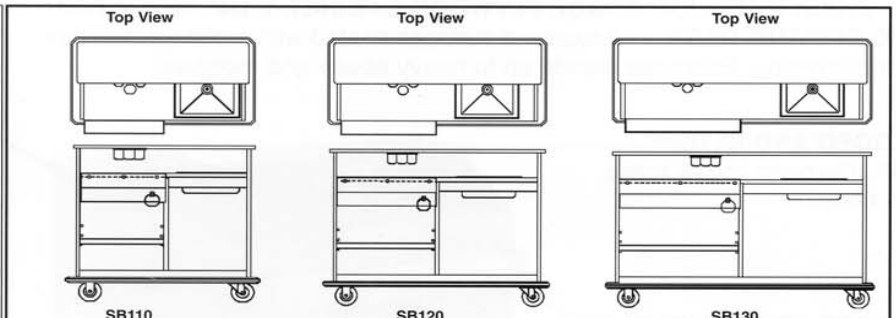
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing

TECHNICAL DATA	DGR15 601583	DGS15 601584	DGSS15 601585
External dimensions - inch			
width	15 "	15 "	15 "
depth	17 1/2"	17 1/2"	17 1/2"
height	9 1/4"	9 1/4"	9 1/4"
Power - kW			
installed electric	1.8	1.8	1.8
Supply voltage	120 V, 1, 60	120 V, 1, 60	120 V, 1, 60
Net Weight - lbs	47	47	47
Shipping weight - lb	53	53	53
Shipping dimensions - inch			
Width	17 1/64"	17 1/64"	17 1/64"
Depth	17 1/2"	17 1/2"	17 1/2"
Height	10 1/2"	10 1/2"	10 1/2"

CARTER-HOFFMANN

SB&PM SERIES
HEAVY-DUTY MOBILE BARS

SB120



CARTER-HOFFMANN C.A.D. Dwg Scale: 1/4"=1'

	Model Number	Description	Overall Cabinet Dimensions: Working Height in (mm)	Serving Height in (mm)	Depth in (mm)	Width in (mm)	Sink[E] or Cold Plate[F] size-in	Speed Rail Size WxD-in	Casters Diameter in (mm)	Class 125 Shipping Weight Lbs. (kgs)
☐	SB110		40 (1016)	48 (1220)	26 1/2 (674)	51 1/2 (1309)	16x18 1/2x7[E]	22 5/8x4 3/4	6 (152)	322 (146)
☐	SB120	CONVENTIONAL BARS	40 (1016)	48 (1220)	26 1/2 (674)	63 1/2 (1613)	16x18 1/2x7[E]	28 3/4x4 3/4	6 (152)	368 (167)
☐	SB130		40 (1016)	48 (1220)	26 1/2 (674)	75 1/2 (1918)	16x18 1/2x7[E]	34 3/4x4 3/4	6 (152)	396 (190)
☐	PM120S	CONVENTIONAL BARS	40 (1016)	48 (1220)	26 1/2 (674)	63 1/2 (1613)	15x22x13 3/4[F]	28 3/4x4 3/4	6 (152)	408(182)
☐	PM130S	W/SEALED COLD PLATE	40 (1016)	48 (1220)	26 1/2 (674)	75 1/2 (1918)	15x22x13 3/4[F]	34 3/4x4 3/4	6 (152)	428(195)
☐	PM220	PRE-MIX/POST-MIX BARS	40 (1016)	48 (1220)	26 1/2 (674)	63 1/2 (1613)	16x18 1/2x7[E]	28 3/4x4 3/4	6 (152)	375(170)
☐	PM230		40 (1016)	48 (1220)	26 1/2 (674)	75 1/2 (1918)	16x18 1/2x7[E]	34 3/4x4 3/4	6 (152)	403(183)

CONSTRUCTION... Rabbet jointed corner construction with top pegged, glued and reinforced by 6" stainless steel support brackets. Base of cabinet is dado jointed into front and sidewalls for additional support.

CABINET MATERIAL... Sidewalls, base and front are constructed of 3/4" thick exterior grade plywood with all exposed surfaces coated with moisture resistant phenolic resin. Top and serving deck are constructed of 1 1/4" thick exterior grade plywood.

Interior is lined with 24 gauge type 300 series stainless steel except bottom which is 20 gauge stainless steel. All seams feature "lip over" design and entire interior is bonded to cabinet walls.

Standard exterior cabinet covering is walnut laminate with black serving top.

EDGE PROTECTOR CAPS... Type 300 series stainless steel.

BASE FRAME...3/4" thick exterior grade plywood base with extra caster pads and perimeter supports. Heavy duty 3/16" thick extruded aluminum frame with reinforced "corner cut-outs" and two 2" wide x 3/16" thick center supports.

CASTERS...6" diameter industrial grade casters with 1 1/2" wide polyurethane tread, delrin sleeve axle bearing and double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two swivel, two rigid.

BUMPER... Non-marking gray vinyl bumper set in heavy duty 3/16" thick extruded aluminum frame with reinforced "corner cut-outs".

SPEED RAIL... 4 3/4" deep speed rail fabricated of 18 gauge type 300 series stainless steel, removable without tools.

ADJUSTABLE SHELF...23" deep reinforced of 18 gauge type 300 series stainless steel, removable without tools.

CONDIMENT RACK AND BOWLS... Stainless steel rotary rack and four bowls.

WORK SINK...(SB & PM220, 230 Models Only) Deep drawn stainless steel sink with bottom drain, drain stop and strainer.

SEALED COLD PLATE...(PM120S, 130S models only) 6 circuit sealed cold plate for use with pre-mix or post-mix applications. Includes drain and drain stop.

PRE-MIX/POST-MIX MODELS ONLY...(PM220, PM230) All standard features plus cut-out and drain to accommodate pre-mix or post-mix dispensing system. Pre-mix dispensing system is not included.

ACCESSORIES/OPTIONS...
- ☐ Extra Adjustable Shelves
- ☐ Sliding Door with Locks
- ☐ Bar Gutter
- ☐ All Swivel Casters
- ☐ Vinyl Dust Cover
- ☐ Additional Speed Rail
- ☐ Special Laminate Colors
- ☐ Corian Serving Top

SPECIFICATIONS

NSF

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
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(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com

Printed in U.S.A. D10 0201

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ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

DROP-IN SINKS

One Compartment

Item #: _____ *Qty #:* _____

Model #: _____

Project #: _____

For General Purpose Use!

Includes Faucet & Drain

DI-1-168

DI-1-208

DI-1-2012

LARGEST ONE COMPARTMENT DROP-IN SINK IN THE INDUSTRY!

Supplied with K-53 Faucet

DI-1-2812

DI-1-30

DI-1-9

DROP-IN FILLER STATION

FEATURES:

One piece seamless **Deep Drawn** sink bowl design.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Self-Rim Design. Mounting hardware is provided. For counters over 7/8" and up to 1-1/2" thick, please order Thick-Counter Mounting Clips for Drop-In Sinks, **Model # K-28 Per Sink**. (Quantity supplied varies based on drop in sink ordered).

DI-1-30 & DI-1-168: includes 4" O.C. **K-52** faucet.
DI-1-208 & DI-1-2012: includes 4" O.C. **K-50** faucet.
DI-1-2812: includes 4" O.C. **K-53** faucet.
DI-1-9: includes single hole **K-54** filler faucet.

DI-1-9 has Removable Electro-Polished stainless steel grill.

CONSTRUCTION:

Unit fabricated from one sheet of stainless steel.
All bowls are Sound Deadened.
Units feature Advance Tabco's **Smart Finish™**.

MECHANICAL:

Faucet supply is 1/2" IPS male thread.
Deck mounted faucet is furnished with aerator.
DI-1-9 includes deck mounted faucet furnished with "Push-Back" actuator.

MATERIAL:

18 gauge type 304 series stainless steel.
Faucets are brass-nickel plated.
Stainless Steel 1-1/2" IPS basket drain.

Standard Mounting Clips For Countertops 7/8" Thick or Less (Included)

K-28 (Per Sink) Mounting Clips For Countertops Over 7/8" Thick (Maximum of 1 1/2")

Available Faucets & Accessories	Model #	Qty
Deck Mounted 8" Swing Spout. 4" O.C.	**K-50**	
Deck Mounted Gooseneck. 4" O.C.	**K-52**	
Deck Mounted. 12" Swing Spout. 4" O.C.	**K-53**	
Water Filler Faucet (Single Hole)*	**K-54**	
Deck Mounted 8 1/2" Gooseneck. 4" O.C.	**K-55**	
Deck Mounted Swing w/Spray. 8" O.C.*	**K-58**	
Deck Mtd. X.H.D. 3 1/2" Gooseneck. 4" O.C.	**K-62**	
Thick-Counter Mounting Clips for Countetops over 7/8", Maximum of 1 1/2". (Qty. supplied varies based on sink ordered)	**K-28**	

*REQUIRES **K-472** FAUCET HOLE REVISION

FOR REPLACEMENT FAUCET, DRAINS AND ACCESSORIES, SEE SECTION G

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SMART FABRICATION™
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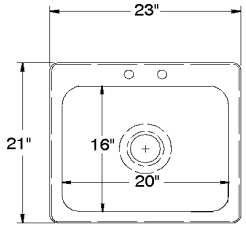
NEVADA (800) 446-8684 Fax: (775) 972-1578

For Assistance with Smart Modifications & Accessories Call: 1-800-498-6634 Fax: 631-586-2933
smartfab@advancetabco.com

DIMENSIONS and SPECIFICATIONS

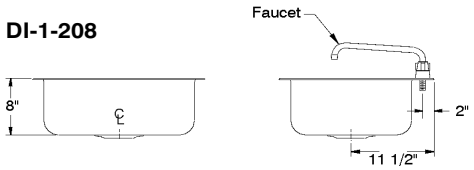
TOL ± .125" ALL DIMENSIONS ARE TYPICAL

DI-1-208 & DI-1-2012



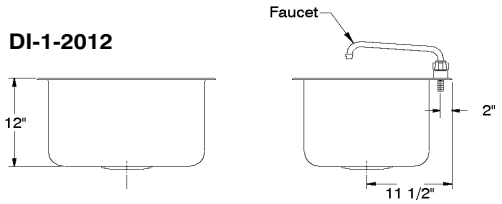
Cut-Out Size
22 1/4" x 20 1/4"
1 1/4" radius corners

DI-1-208



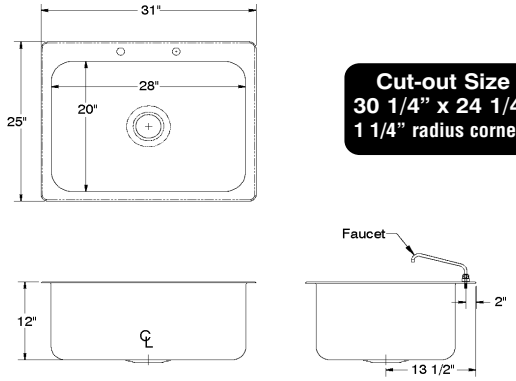
Approx. Wt. 18 lbs.

DI-1-2012



Approx. Wt. 20 lbs. **Supplied with K-50 Faucet**

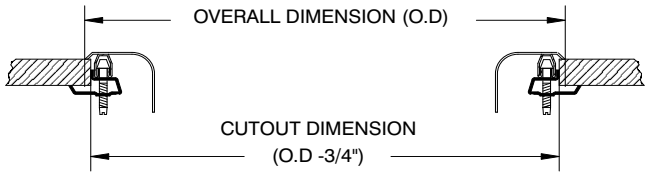
DI-1-2812



Cut-out Size
30 1/4" x 24 1/4"
1 1/4" radius corners

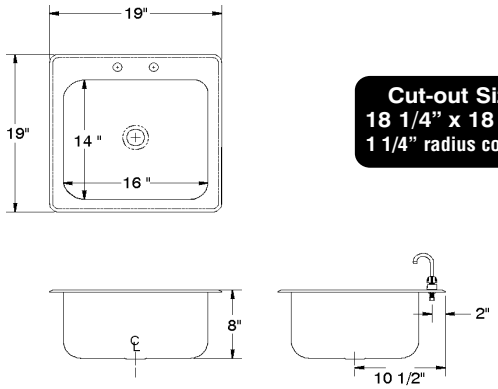
Approx. Wt. 42 lbs. **Supplied with K-53 Faucet**

TYPICAL INSTALLATION



Cut-Out Size = L to R x F to B

DI-1-168

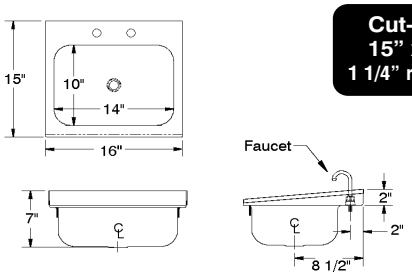


Cut-out Size
18 1/4" x 18 1/4"
1 1/4" radius corners

Approx. Wt. 15 lbs.

Supplied with K-52 Faucet

DI-1-30

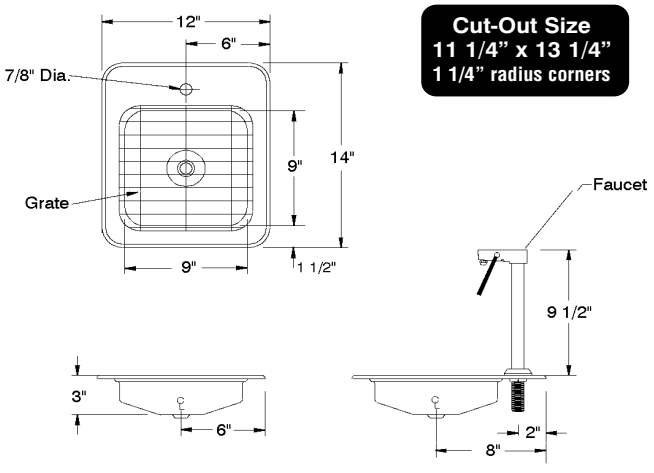


Cut-Out Size
15" x 14 1/4"
1 1/4" radius corners

Approx. Wt. 11 lbs.

Supplied with K-52 Faucet

DI-1-9



Cut-Out Size
11 1/4" x 13 1/4"
1 1/4" radius corners

Approx. Wt. 15 lbs. **Supplied with K-54 Faucet**

ADVANCE TABCO
SMART FABRICATION

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MULTIPLE SINK SIZES & Accessories
(welded into Table Top)

Item #: _____ *Qty #:* _____

Model #: _____

Project #: _____

VKS Series COUNTERTOP TABLES with Splash are furnished with K-1 Splash Mounted Faucet with 12" Spout as standard

K-50 Deck Mounted Faucet is Standard on tables with 1 1/2", 5" or no rear splash

TA-56 - 5" NSF Partition (Not shown)

Single sink bowl come with **K-50** Swing Spout Faucet & **K-6** Basket Drain unless noted.

Double sink bowls come with **K-53** Swing Spout Faucet & **K-6** Basket Drain unless noted.

Single Bowl	Double Bowl	A	B	
TA-11A	TA-11A-2	16" x 20" x 8"		(406mm x 508mm x 203mm)
TA-11B	TA-11B-2	16" x 20" x 12"		(406mm x 508mm x 305mm)
* TA-11C	* TA-11C-2	20" x 20" x 8"		(508mm x 508mm x 203mm)
* TA-11D	* TA-11D-2	20" x 20" x 12"		(508mm x 508mm x 305mm)
** TA-11E	** TA-11E-2	24" x 24" x 12"		(610mm x 610mm x 305mm)
† TA-11F	†† TA-11F-2	10" x 14" x 10"		(254mm x 356mm x 254mm)
* TA-11G	* TA-11G-2	28" x 20" x 12"		(508mm x 711mm x 305mm)
TA-11J	TA-11J-2	14" x 16" x 12"		(356mm x 406mm x 305mm)
TA-11L	TA-11L-2	18" x 24" x 12"		(457mm x 610mm x 305mm)

* Only installed in tables 30" (762mm) or wider

** Only installed in tables 36" or larger

† K-52 Faucet Standard (Single Bowl)

†† K-53 Faucet Standard (Double Bowl)

TA-11K DROP-IN FILLER STATION (Factory Install Only)

Includes Cover

TA-11KM ICE & FILLER STATION (Factory Install Only)

FAUCETS & ACCESSORIES

K-2A	Poly-Vance Sink Cover 10"x14"
K-2B	Poly-Vance Sink Cover 14"x16"
K-2C	Poly-Vance Sink Cover 16"x20"
K-2D	Poly-Vance Sink Cover 18"x24"
K-2E	Poly-Vance Sink Cover 20"x20"
K-2F	Poly-Vance Sink Cover 24"x24"
K-2G	Poly-Vance Sink Cover 20"x28"
K-4	Lever Drain Bracket
K-5	Lever Drain
K-12	Poly Sink Cover
K-15	Lever Drain with Overflow
K-50	Deck Mounted 4" O.C. 8" Swing Spout Faucet
K-50OMIT	Omit Swing Spout Faucet
K-52	Deck Mounted 4" O.C. 3-1/2" Gooseneck Faucet
K-53	Deck Mounted 4" O.C. 12" Gooseneck Faucet
K-52OMIT	Omit Swing Spout Faucet
K-55	8 1/2" Spout 4" O.C. Deck Mounted Gooseneck Faucet
K-60	4" O.C. Splash Mounted Gooseneck Faucet
K-62	X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
K-105	14" Splash Mounted 8" O.C. Faucet
K-112	Extra Heavy Duty 12" Splash Mounted Faucet
K-320-LU	Wrist Handles for Splash Mounted Faucets
K-452	6"x9" Control Bracket
K-453	14"x16" Control Bracket
K-455A	Stainless Steel Sink Cover 10"x14"
K-455B	Stainless Steel Sink Cover 14"x16"
K-455C	Stainless Steel Sink Cover 16"x20"
K-455D	Stainless Steel Sink Cover 18"x24"
K-455E	Stainless Steel Sink Cover 20"x20"
K-455F	Stainless Steel Sink Cover 24"x24"
K-455G	Stainless Steel Sink Cover 20"x28"
K-460	Installation of Disposal Cone with 6"x9" Control Bracket
K-461	Installation of Collar with 6"x9" Control Bracket
K-470	14" deep Bowls

TA-11Z (return only)
Optional: 5" Splash Tables require a 2" return for splash mounted faucet

For More Faucet Options & Faucet Specs, See Faucet Specifications in **Section G**

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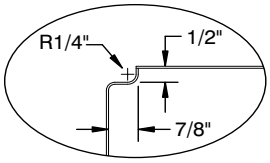
smartfab@advancetabco.com

DETAILS and SPECIFICATIONS

TOL ± .500"

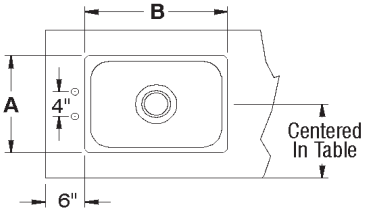
ALL DIMENSIONS ARE TYPICAL

MULTIPLE SINK SIZES (WELDED INTO TABLE TOP)

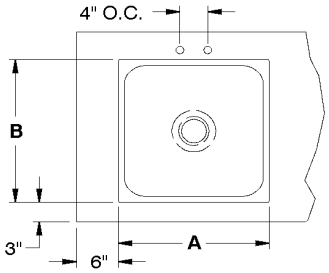


Bowl Drop Down Detail

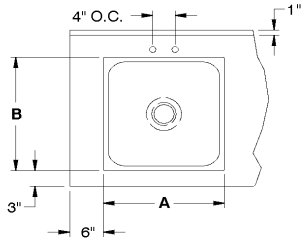
FLAT TOP
24" Wide or Smaller



FLAT TOP or 1-1/2" REAR SPLASH
30" or Wider

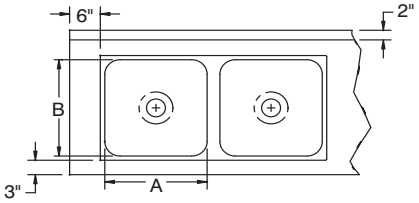


5" REAR SPLASH with 1" RETURN

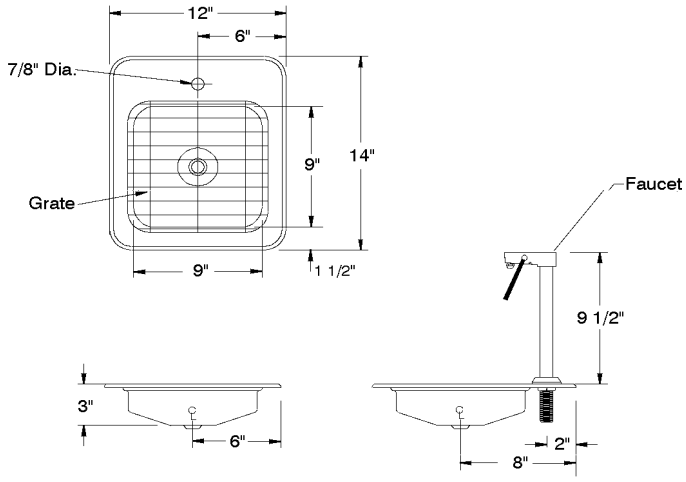


TA-11Z: Optional: 5" Splash Tables require a 2" return for splash mounted faucet

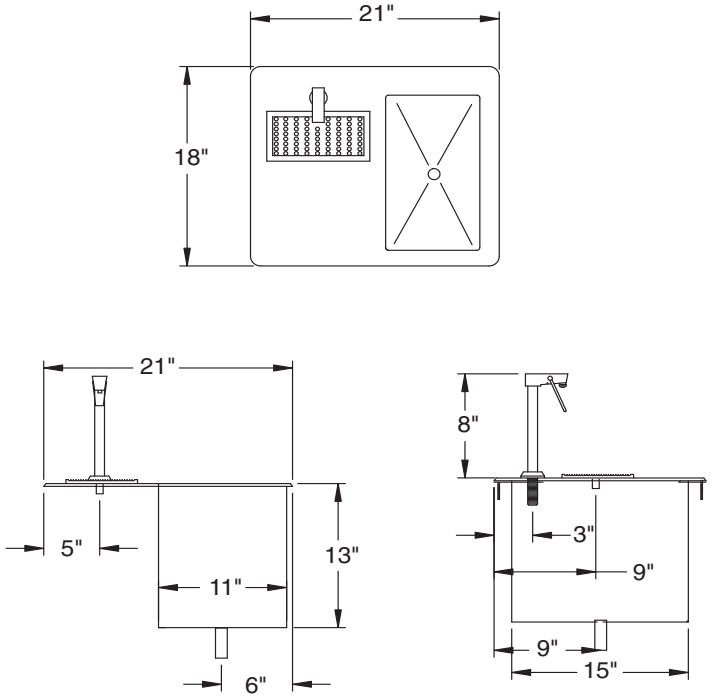
10" REAR SPLASH with 2" RETURN



TA-11K - DROP-IN FILLER STATION
(FACTORY INSTALL ONLY)



TA-11KM - DROP-IN WATER/ICE STATION
(FACTORY INSTALL ONLY)



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SMART FABRICATION™

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91605/91655

SUMMIT™

BLENDERS

91605

91655

- **6 Programmable Cycles with Pulse...**
  6 programmable cycles give you unlimited options in preparing smoothies, frappés, milk shakes, daiquiris, soups, salsas, and more.
- **Quiet Shield™ Sound Enclosure...**
  Reduces sound of operating blender and maintains its low height profile, even when open.
- **Easy-To-Read LCD...**
  Displays cycle count and blender diagnostics to allow for easy use and programmability.
- **Jar Pad Sensor...**
  Turns off motor when container is not in place to reduce grinding and "wear and tear" of clutches from misuse.
- **Above-Counter / In-The-Counter Options...**
  The above counter unit, model 91605, can easily be converted to the in-the-counter unit, model 91655.
- **Patented 32 oz. Lexan® Resin Container...**
  The stackable 32 oz. container saves space and lets you pour from three directions.

Quiet Shield™ enclosure flips back

LCD display

The advantage of peak performance.

Hamilton Beach®
COMMERCIAL

Setting the standard for over 90 years

91605/91655

SUMMIT™

BLENDERS

UNIQUE FEATURES:

Patented Quad-Angle Blades...

The stainless steel cutting and mixing blades ensure perfectly smooth drinks without unwanted ice or fruit chunks.

High Torque Motor...

Combines efficient blend quality with quiet operation.

Solid Metal-To-Metal Drive Couplings...

Designed to meet the heavy demands of daily usage.

SPECIFICATIONS:

Standard:

(MODEL 91605) Unit comes with base, one Lexan® Resin container, sealing gasket, Quiet Shield™ sound enclosure, and 3-wire grounded plug.

(MODEL 91655) Unit comes with housed motor base, one Lexan® Resin container, sealing gasket, Quiet Shield™ sound enclosure, and 3-wire grounded plug.

Controls:

Touchpad

Container:

32 oz. Lexan® Resin container

Shipping Information:

Case Pack: 1

Weight:

29 lbs. / 13.154 kg. (model 91605)

24 lbs. / 10.886 kg. (model 91655)

Dimensions:

Quiet Shield™ Height: 10½" / 26.67 cm
Base Width: 10" / 25.40 cm
Base Depth: 12" / 30.48 cm
Base Height: 10¼" / 26.04 cm (model 91605)
Above the Counter Base Height:
4½" / 11.43 cm (model 91655)
Below the Counter Motor Height:
5½" / 13.97 cm (model 91655)

Model	Agency Approvals	Volts	Hz	Ph	Amps	RPM's	Horse Power
91605	UL, NSF, CSA	120	60	1	10	16,000	2+
91655	UL, NSF, CSA	120	60	1	10	16,000	2+

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Hamilton Beach COMMERCIAL

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Glen Allen, VA 23060
800-572-3331 / Fax 800-851-3331
www.commercial.hamiltonbeach.com

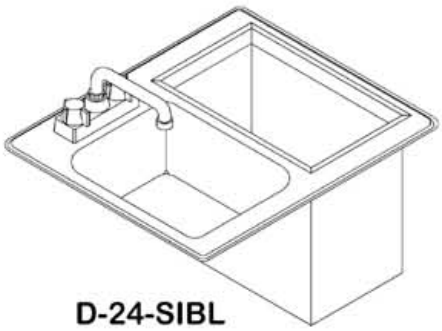
Bar King

Spec Sheet No. DI-2

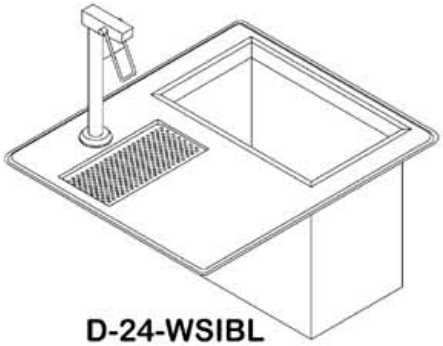
Job Name _____

Item No. 38

Hand Sink & Water Stations



D-24-SIBL



D-24-WSIBL

D-12-HSL & D-12-WSL SPECIFICATIONS SHOWN ON BACK.

Specifications

Ice Bin: 20 gauge 300 series stainless steel.

Molding : Extruded black polyethylene thermal breaker marine edge.

Insulation : 2 lbs. density, foam in place insulation.

Plumbing : 1 I.P.S. drain *(ice bin)*
1 I.P.S. drain (*drip plate)*
3 1/2 basket drain with a
1 1/2 I.P.S. drain *(hand sink)*

Jacket : 20 gauge galvanized steel.

Faucet : Water filler-push back faucet *(1/2 NPT Male)*
Hand sink-4 on center deck mount with 6 spout *(1/2 NPT Male)*

Cover : 20 gauge hinged stainless steel.

Ice Capacity : 20-23 lbs.

Shipping Weight : 30 lbs.

NSF

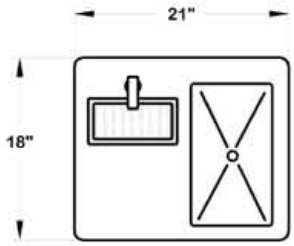
SupremeMetal
Alpharetta, GA 30004

Toll Free: 800-645-2526
Fax: 770-740-6010

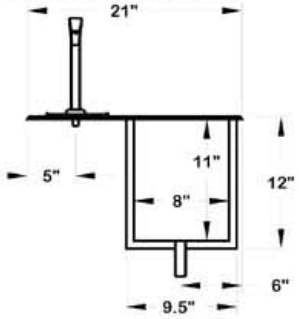
Drop - Ins

D-24-WSIBL

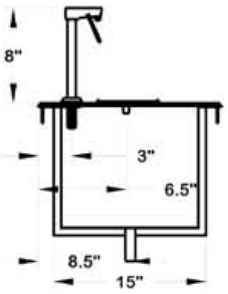
PLAN VIEW



ELEVATION VIEW



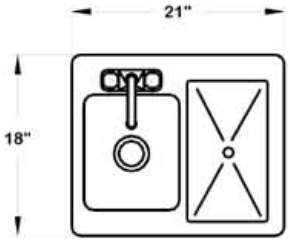
SECTIONAL VIEW



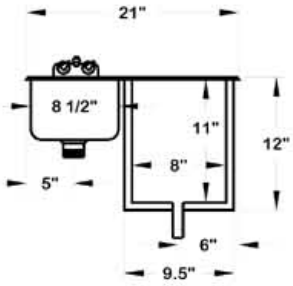
CUT OUT SIZE 20 3/8" X 15 1/4"

D-24-SIBL

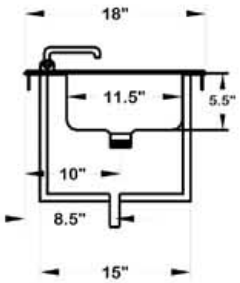
PLAN VIEW



ELEVATION VIEW



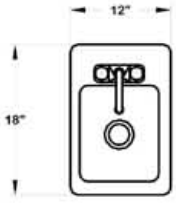
SECTIONAL VIEW



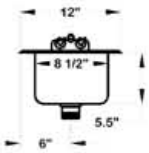
CUT OUT SIZE 20 3/8" X 15 1/4"

D-12-HSL

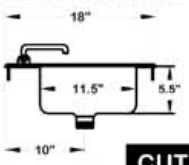
PLAN VIEW



ELEVATION VIEW

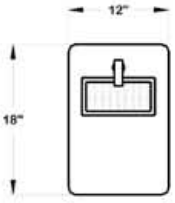


SECTIONAL VIEW



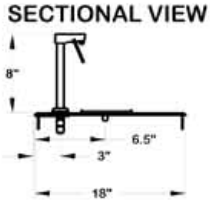
D-12-WSL

PLAN VIEW



ELEVATION VIEW

SECTIONAL VIEW



CUT OUT SIZE 15 3/8" X 9 3/4"

We reserve the right to modify specifications in line with our policy of continuous product improvement.

FISHER

JOB NAME:	QUANTITY:	ITEM NO.:

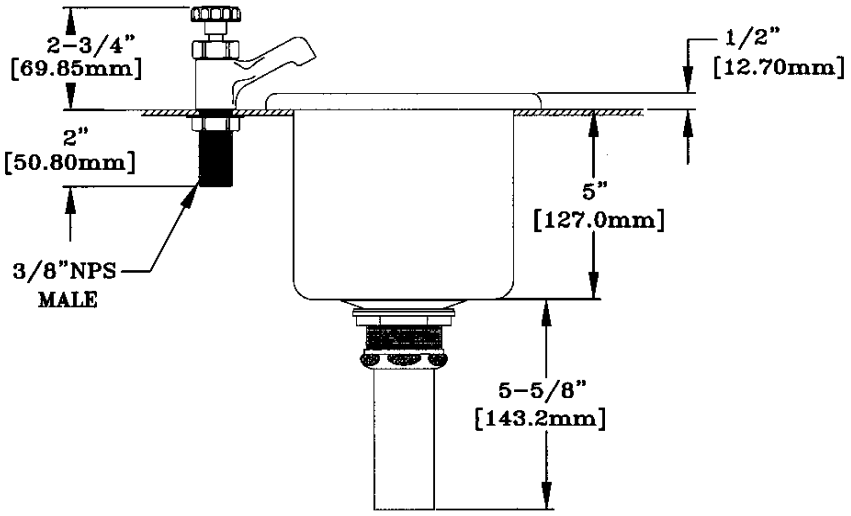
PRODUCT NAME:

DIPPERWELL FAUCET & SINK ASSEMBLY

PRODUCT #

3041

SPEC. #3041 REV."A"



OPTIONS OR MODIFICATIONS:

☐ OTHER _____

FEATURES:

DIPPERWELL FAUCET
* STAINLESS STEEL SEAT

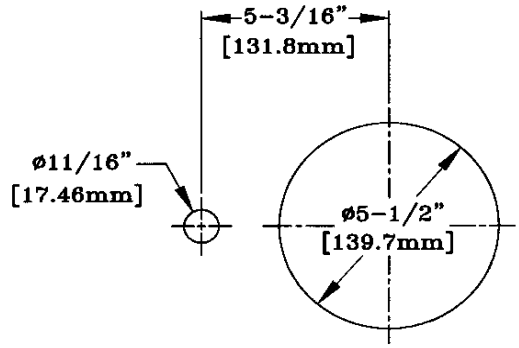
DIPPERWELL SINK
* STAINLESS STEEL PAN
* REMOVABLE INNER SHELL

RECOMMENDED SETTINGS
* 110°F AT 80 PSI

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE 200 PSI MAX. STATIC

SHIPPING WEIGHT
* 3.5 LBS

ROUGH-IN:



ANSI/A112.18.1M

FISHER MANUFACTURING CO. ▪ TOLL FREE: 800/421-6162 ▪ FAX: 800/832-8238

Home and Office
Opal
Siena
Siena-2
Factory
Ambiente Line
Junior
Power-Steam
Basic
Cappuccino
2-Series
Modular Series
E6 Espresso
S6 Steam
High Capacaty
Celebration
SM-2
Accessories
Cleaning Supplies
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Milk Solutions
Coffee Harvesting

Ambiente Models - Quick Pick

Basic Junior Power-Steam Cappuccino 2-Series

Ambiente-PS Power Steam Version

Incredible Steam Capacity.

Never run out of steam again thanks to the independent 6kW Steam Boiler.

The ***AutoSteam*** Wand monitors the milk temperature while steaming milk and shuts off automatically at the correct milk temperature.

Features:

- **Push Button Convenience**

It's never been easier to prepare Coffee, Espresso, Cappuccino or Latte by the touch of a button.

The machine will grind whole beans, tamp, brew and descharge the used grounds (puck) into a container. Consistent and perfectly extracted Espresso, cup after cup.

- **Integrated Grinders**

The Ambiente is available with two (2) integrated grinders for two different whole bean blends / roasts. Take advantage of the blending feature between the grinders. For example 30% from one and 70% from the other grinder to get an all new blend and beverage characteristics.
Standard capacity is 500 gram. The been hoppers can be extended in 1kg increments.

- **Bean Hopper Extension (Option)**

Extend the coffee bean hopper to a 1.5kg capacity.

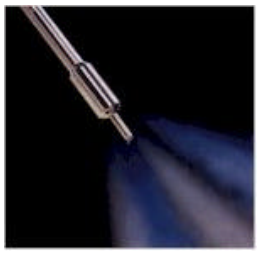
Also improves customer awareness by being able to

see the whole beans.

Turbo *AutoSteam*

The ***AutoSteam*** wand features an integrated sensor, monitoring the milk temperature during steaming and shutting off automatically at the ideal temperature.
Perfectly steamed milk every time.

No need to waste valuable time, steaming milk in front of the machine.



The independent powerful 6kW Steam Boiler makes sure you never run out of steam.

Chip Card Control

The Ambiente comes with a built-in chip card system. Each machine comes with a **chef card**. With this card you can gain access to valuable sales statistics. Find out how many cappuccinos have been sold on a daily, monthly and yearly base.
Important parameters such as strength and cup size can be modified with the use of the chef card.

Smart Card Brochure .pdf 128 kB

Optional Cards:

By incorporating the **waiter card** system you can limit the access to the machine to those carrying the card only and even track sales by waiters.

The machines can be set up to accept pre-paid money **debit cards** only. Ideal for offices and self service applications.

Technical Specifications:

Cups per Hour	120
Product Buttons	5 (Dual Function Buttons)
Product Selections	10
Integrated Grinders	2 (blending between grinders possible)
Bean Hopper Capacity	1 lb
Grinder By-Pass	Yes, for any Pre-Ground Flavor
Brew Chamber Capacity	Up to 18 grams (ideal for Double and Tall)
Max Cup Height:	6.75 Inches
Coffee Spout	Double, 2 cups at once
Display	2 Line Digital backlit
Hot Water Spout	Yes
Steam Wand	Integrated Milk Temperature Sensor
Auto Shut Off	Yes
Espresso Boiler	3 kW Independent Boiler
Steam Boiler	6 kW Independent Boiler
Simultaneous Steam/Brew	Yes
Pre-Infusion (brewing)	Yes
Heated Top Plate	Yes, ideal for cup storage
Automatic Cleaning Cycle	Yes
Chip Cards	Chef Card
Water Supply	Plumbing or Remote Water Tank
Drain	Should be hooked up to drain
Dimensions WxHxD:	16.5 x 27 x 20 Inches
Power:	1 x 208V / 30A
Weight:	75 lbs
Colour:	Anthracite

Options:

Bean Hopper Extension	3 lbs (total 4 lbs)
Water By-Pass	Yes
Chip Cards	Waiter / Debit

Pick the Ambiente Model that's right for you

Ambiente-Junior
Ambiente-Power Steam
Ambiente-Basic
Ambiente-Cappuccino
Ambiente-2 Series

AutoSteam Wand ●●
6 kW Steam Boiler ●
Traditional Steam Wand ●●●
Single Step Cappuccino ●●
Single Step Latte ●
Auto Milk Sanitize ●
110 Volt Option ●●●

Quick Links

Cleaning Supplies Compare Models Milk Challenge Brew Tips

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Last modified: April 30, 2006 - Thank you for your visit.

ITEM#

BUILT-IN HEATED WELLS

Models HWBL-FUL, HWBL-FULD, HWB-FUL, HWB-FULD, HWBH-FUL, HWBH-FULD, HWBL-43, HWBL-43D, HWB-43, HWB-43D, HWBH-43, HWBH-43D, HWB-7QT, HWB-7QTD, HWBH-7QT, HWBH-7QTD, HWB-11QT, HWB-11QTD, HWBH-11QT, HWBH-11QTD

The Hatco Built-in Heated Wells provide reliable performance while keeping food hot – without the guesswork. Hatco Wells include heavier stainless steel construction for durability and more consistent holding temperatures with even heat.

FLEXIBILITY
Ideal for buffet lines, Hatco Heated Wells are available in four sizes: rectangular full size, rectangular 4/3 size, 7 quart (7 l), and 11 quart (10 l).

Easy top mount installation with EZ lock mounting hardware. The standard rectangular model can also be bottom-mounted.

All models are offered in low, standard, or high watt. Models can be ordered as wet or dry. The wet units include larger drains than competitive models and a flat drain screen that allows the pan to stay level for consistent heating temperatures.

Every model includes a remote temperature thermostat with separate lighted power switch to retain settings.

QUALITY
The following features assure the finest performance for years to come:

- Top mounted rectangular full and 4/3 sizes, 7 quart (7 l), and 11 quart (10 l) in low, regular, and high watt models.
- Wet and dry models available.
- Larger drain with flat screen allows pan to stay level for consistent temperatures.
- All models feature a remote temperature thermostat with separate lighted power switch.
- Designed for easy installation and service with a quick change of components.
- Exclusive long-life heating element design with two-year warranty.

Models HWB-43D and HWB-FULD

Models HWB-7QT and HWB-11QT

HWB Non-Combustible Countertop Cut-Out Dimensions

Model	Width	Depth
HWB-FUL	12⅝" (321 mm)	20⅝" (524 mm)
HWB-FULD	12⅝" (321 mm)	20⅝" (524 mm)
HWBH-FUL	12⅝" (321 mm)	20⅝" (524 mm)
HWBH-FULD	12⅝" (321 mm)	20⅝" (524 mm)
HWBL-FUL	12⅝" (321 mm)	20⅝" (524 mm)
HWBL-FULD	12⅝" (321 mm)	20⅝" (524 mm)
HWB-43	12¾" (324 mm)	27⅞" (708 mm)
HWB-43D	12¾" (324 mm)	27⅞" (708 mm)
HWBH-43	12¾" (324 mm)	27⅞" (708 mm)
HWBH-43D	12¾" (324 mm)	27⅞" (708 mm)
HWBL-43	12¾" (324 mm)	27⅞" (708 mm)
HWBL-43D	12¾" (324 mm)	27⅞" (708 mm)
HWB-7QT	9½" (241 mm)	–
HWB-7QTD	9½" (241 mm)	–
HWBH-7QT	9½" (241 mm)	–
HWBH-7QTD	9½" (241 mm)	–
HWB-11QT	11¼" (286 mm)	–
HWB-11QTD	11¼" (286 mm)	–
HWBH-11QT	11¼" (286 mm)	–
HWBH-11QT	11¼" (286 mm)	–

BLANKET ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. HWB-1006(S) Printed in U.S.A.

CONTINENTAL BAKERY

ITEM: 43 QUANTITY: 1

MODEL # SCCB

SCCB - Shown with optional veneer
with raised front panel and wire shelves.

SPECIFICATIONS

The SCCB is a Bakery display case with a choice of standard grade plastic laminate exterior ends and fixed curved insulated front glass.

Available depths: ☐ *30”* ☐ *35 3/4"*

Available lengths: ☐ *36”* ☐ *48"* ☐ *60”* ☐ *72"* ☐ *96"*

STANDARD FEATURES

- ■ *Standard Grade Laminate Exterior*
- ■ *Top Canopy Light*
- ■ *2 Tempered Glass Shelves with Lights*
- ■ *White Laminated Deck*
- ■ *Mirrored Interior Ends*
- ■ *Mirrored Rear Sliding Doors*
- ■ *115V/60/Single Phase*
- ■ *UL Listed in Accordance with NSF 7*
- ■ *Built-In Condensate Evaporator*
- ■ *134A Refrigerant*
- ■ *Black Base*
- ■ *Thermometer*

OPTIONAL FEATURES

- ☐ *Stainless Steel Exterior Finish*
- ☒ *Special Laminates*
- ☐ *Stainless Steel Deck*
- ☐ *Wood Veneers (Unfinished)*
- ☐ *Wood Veneers (Stained & Sealed)*
- ☐ *Miscellaneous Trim*
- ☐ *Promolux Lighting (Low UV)*
- ☐ *Brass Trim and Hardware*
- ☐ *Wire Shelves*
  - ☐ *Brass* ☐ *White* ☐ *Black* ☐ *Chrome*
- ☐ *Casters*
- ☐ *Bullet Feet*
- ☐ *Low Profile 42" High with Single Shelf*
- ☐ *Rear Fold Down Work Ledge*
- ☐ *Rear Mount Platform for Scale*
- ☐ *Rear Door Locks*
- ☐ *5 Year Compressor Warranty*
- ☐ *Remote Refrigeration*

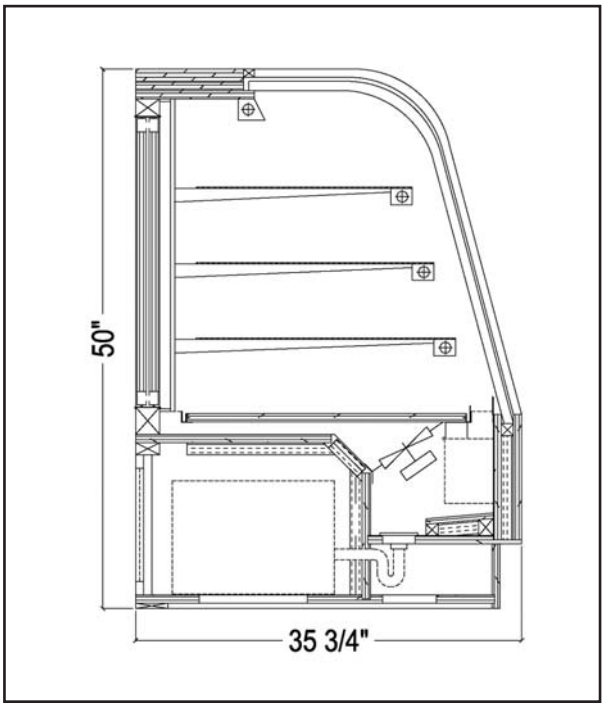
WHEN ORDERING, PLEASE SPECIFY:

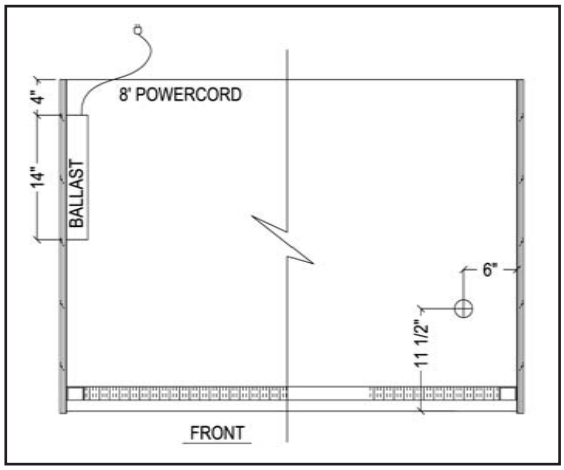
APPLICATION: _____

REFRIGERATION TYPE: _____

LAMINATE COLOR: _____

MODEL # SCCB





Electrical & Plumbing locations

Refrigerated Case Display 67C9 Listed
Also classified by Underwriters Laboratories Inc.
In Accordance with ANSI/NSF 7-1999 and ANSI/NSF 2-1999

MODEL	L	D	H	COMP HP	VOLT	AMP	NEMA PLUG	WT
SCCB36R	36	30-35 3/4	50	1/4	115V	7.3	5-15P	525
SCCB48R	48	30-35 3/4	50	1/3	115V	9.6	5-15P	675
SCCB60R	60	30-35 3/4	50	1/3	115V	9.6	5-15P	800
SCCB72R	72	30-35 3/4	50	1/2	115V	12.5	5-20P	925
SCCB96R	96	30-35 3/4	50	1/2	115V	13.7	5-20P	1100
SCCB36D	36	30-35 3/4	50		115V	1.2	5-15P	325
SCCB48D	48	30-35 3/4	50		115V	1.2	5-15P	450
SCCB60D	60	30-35 3/4	50		115V	1.2	5-15P	550
SCCB72D	72	30-35 3/4	50		115V	1.8	5-15P	650
SCCB96D	96	30-35 3/4	50		115V	2.2	5-15P	900

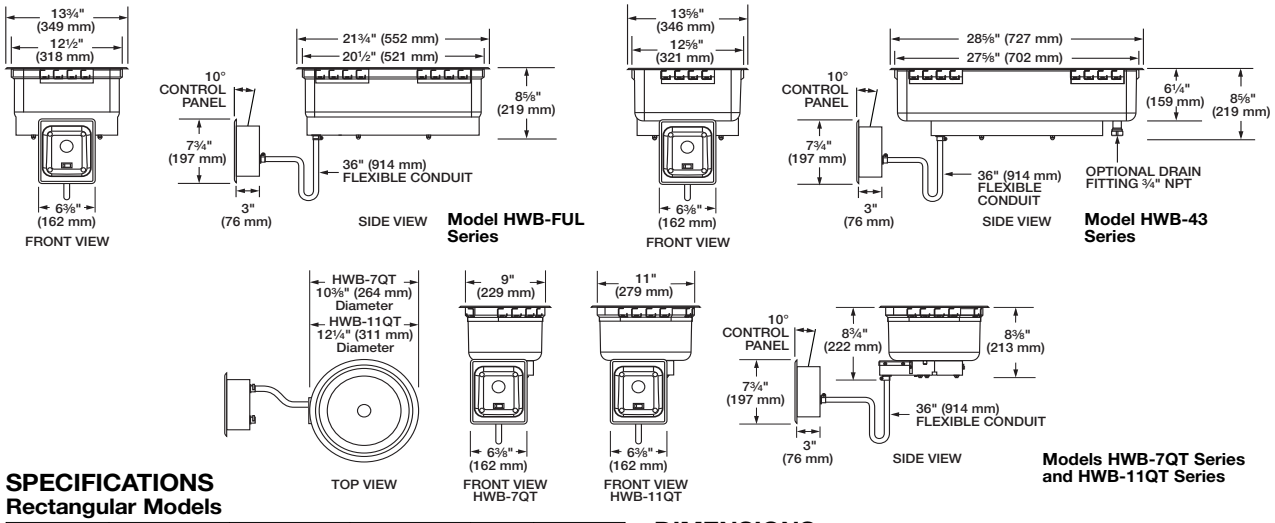
The SCCB merchandiser is designed for use in stores where temperature and humidity do not exceed 75 degrees F and 55% R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Any adverse conditions will affect warranty.

RPI in line with it's policy to continually improve it's product reserves the right to change materials and specifications without notice.

ITEM#

BUILT-IN HEATED WELLS

Models HWBL-FUL, HWBL-FULD, HWB-FUL, HWB-FULD, HWBH-FUL, HWBH-FULD, HWBL-43, HWBL-43D, HWB-43, HWB-43D, HWBH-43, HWBH-43D, HWB-7QT, HWB-7QTD, HWBH-7QT, HWBH-7QTD, HWB-11QT, HWB-11QTD, HWBH-11QT, HWBH-11QTD



SPECIFICATIONS

Rectangular Models

Model*	Low/Standard Watts/Amps	Model*	High Watts/Amps	Volts	Shipping Weight
HWBL-FUL	750/ 6.3		–	120	
HWB-FUL	1200/10.0 1200/ 5.8 1200/ 5.0	HWBH-FUL	1650/13.8 1650/ 7.9 1650/ 6.9	120 208 240	21 lbs. (10 kg)
HWBL-FULD	750/ 6.3		–	120	
HWB-FULD	1200/10.0 1200/ 5.8 1200/ 5.0	HWBH-FULD	1650/13.8 1650/ 7.9 1650/ 6.9	120 208 240	21 lbs. (10 kg)
HWBL-43	750/ 6.3		–	120	
HWB-43	1200/10.0 1200/ 5.8 1200/ 5.0	HWBH-43	1650/13.8 1650/ 7.9 1650/ 6.9	120 208 240	30 lbs. (14 kg)
HWBL-43D	750/ 6.3		–	120	
HWB-43D	1200/10.0 1200/ 5.8 1200/ 5.0	HWBH-43D	1650/13.8 1650/ 7.9 1650/ 6.9	120 208 240	30 lbs. (14 kg)

Round Models

Model*	Standard Watts/Amps	Model*	High Watts/Amps	Volts	Shipping Weight
HWB-7QT	500/4.2 536/2.6 600/2.5	HWBH-7QT	800/6.7 715/3.4 800/3.3	120 208 240	10 lbs. (5 kg)
HWB-7QTD	500/4.2 536/2.6 600/2.5	HWBH-7QTD	800/6.7 715/3.4 800/3.3	120 208 240	10 lbs. (5 kg)
HWB-11QT	500/4.2 536/2.6 600/2.5	HWBH-11QT	800/6.7 715/3.4 800/3.3	120 208 240	11 lbs. (5 kg)
HWB-11QTD	500/4.2 536/2.6 600/2.5	HWBH-11QTD	800/6.7 715/3.4 800/3.3	120 208 240	11 lbs. (5 kg)

* "D" added to model number indicates unit with drain.

DIMENSIONS

HWB-FUL Series: 13¾"W x 21¾"D x 8⅝"H (349 x 552 x 219 mm).

Non-combustible Countertop Cutout: 12⅝"W x 20⅝"D x 8⅝" below counter surface (321 x 524 x 219 mm).

Combustible Countertop Cutout: 14¼"W x 22¼"D x 8⅝" below counter surface (362 x 565 x 219 mm).

HWB-43 Series: 13⅝"W x 28⅝"D x 8⅝"H (346 x 727 x 219 mm).

Non-combustible Countertop Cutout: 12¾"W x 27⅞"D x 8⅝" below counter surface (324 x 708 x 219 mm).

Combustible Countertop Cutout: 14¼"W x 29¼"D x 8⅝" below counter surface (362 x 743 x 219 mm).

HWB-7QT Series: 10⅜" Dia. x 8⅜"H (264 x 213 mm).

Non-combustible Countertop Cutout: 9½" Dia. x 8⅜" below counter surface (241 x 213 mm).

Combustible Countertop Cutout: 11¼"W x 11¼"D x 8⅜" below counter surface (286 x 286 x 213 mm).

HWB-11QT Series: 12¼" Dia. x 8⅜"H (311 x 213 mm).

Non-combustible Countertop Cutout: 11¼" Dia. x 8⅜" below counter surface (286 x 213 mm).

Combustible Countertop Cutout: 13¼"W x 13¼"D x 8⅜" below counter surface (337 x 337 x 213 mm).

Control Panel: 6⅜"W x 3"D x 7¾"H (162 x 76 x 197 mm).

Control Panel Cutout: 5⅞"W x 6⅜"H (149 x 162 mm).

VOLTAGE

120, 208, and 240 volts, single phase.

OPTIONS (NOT FOR RETROFIT)

- ❑ Thermostat with 6' (1829 mm) Capillary

ACCESSORIES

- ❑ Mounting Kit for Combustible Countertops
- ❑ Adapter to convert Warmer to hold two 7 quart (7 liter) inserts (Model HWB-FUL Series only)
- ❑ Adapter to convert Warmer to hold three 4 quart (4 liter) inserts (Model HWB-FUL Series only)
- ❑ Adapter to convert Warmer to hold two 11 quart (10 liter) inserts (Model HWB-43 Series only)
- ❑ 12" (305 mm) and 20" (508 mm) Pan Support Bar
- ❑ Stainless Steel Food Pans
- ❑ Round Wells with Notched Lids

PRODUCT SPECS

Built-in Heated Well

The Built-in Heated Wells shall be a Model ….as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Built-in Heated Wells shall be rated at ….watts, ….volts, and be ….inches (millimeters) in overall width and be ….inches (millimeters) in overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Accessories may include stainless steel mounting kit, adapter bars, adapter top and drain kits.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350 Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. HWB-1006(S) Printed in U.S.A.

CONTINENTAL BAKERY

ITEM: 43 QUANTITY: 1

MODEL # SCCB

SCCB - Shown with optional veneer with raised front panel and wire shelves.

SPECIFICATIONS

The SCCB is a Bakery display case with a choice of standard grade plastic laminate exterior ends and fixed curved insulated front glass.

Available depths: ☐ *30”* ☐ *35 3/4"*

Available lengths: ☐ *36”* ☐ *48"* ☐ *60”* ☐ *72"* ☐ *96"*

STANDARD FEATURES

- ■ *Standard Grade Laminate Exterior*
- ■ *Top Canopy Light*
- ■ *2 Tempered Glass Shelves with Lights*
- ■ *White Laminated Deck*
- ■ *Mirrored Interior Ends*
- ■ *Mirrored Rear Sliding Doors*
- ■ *115V/60/Single Phase*
- ■ *UL Listed in Accordance with NSF 7*
- ■ *Built-In Condensate Evaporator*
- ■ *134A Refrigerant*
- ■ *Black Base*
- ■ *Thermometer*

OPTIONAL FEATURES

- ☐ *Stainless Steel Exterior Finish*
- ☑ *Special Laminates*
- ☐ *Stainless Steel Deck*
- ☐ *Wood Veneers (Unfinished)*
- ☐ *Wood Veneers (Stained & Sealed)*
- ☐ *Miscellaneous Trim*
- ☐ *Promolux Lighting (Low UV)*
- ☐ *Brass Trim and Hardware*
- ☐ *Wire Shelves*
  - ☐ *Brass* ☐ *White* ☐ *Black* ☐ *Chrome*
- ☐ *Casters*
- ☐ *Bullet Feet*
- ☐ *Low Profile 42" High with Single Shelf*
- ☐ *Rear Fold Down Work Ledge*
- ☐ *Rear Mount Platform for Scale*
- ☐ *Rear Door Locks*
- ☐ *5 Year Compressor Warranty*
- ☐ *Remote Refrigeration*

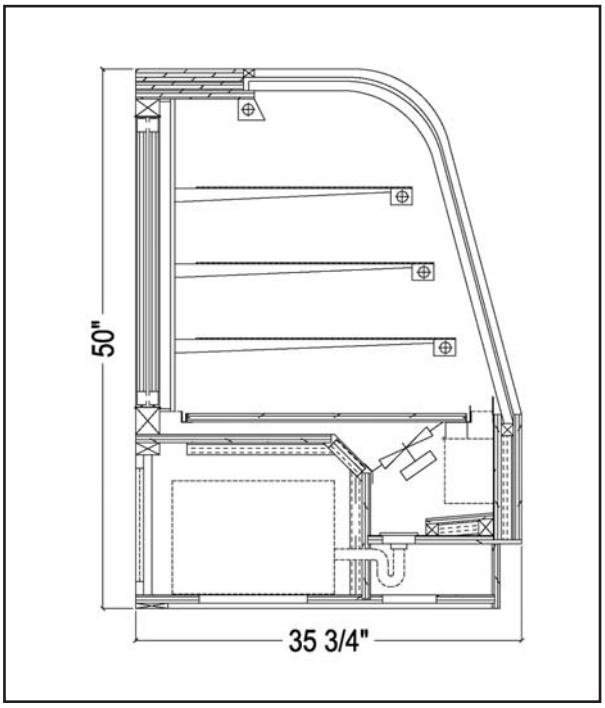
WHEN ORDERING, PLEASE SPECIFY:

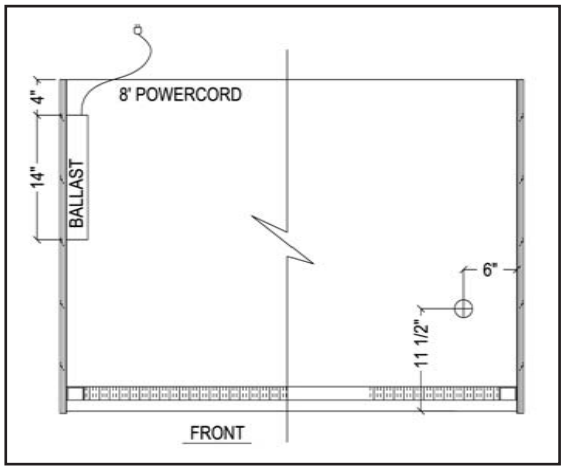
APPLICATION: _____

REFRIGERATION TYPE: _____

LAMINATE COLOR: _____

MODEL # SCCB





Electrical & Plumbing locations

Refrigerated Case Display 67C9 Listed
Also classified by Underwriters Laboratories Inc.
In Accordance with ANSI/NSF 7-1999 and ANSI/NSF 2-1999

MODEL	L	D	H	COMP HP	VOLT	AMP	NEMA PLUG	WT
SCCB36R	36	30-35 3/4	50	1/4	115V	7.3	5-15P	525
SCCB48R	48	30-35 3/4	50	1/3	115V	9.6	5-15P	675
SCCB60R	60	30-35 3/4	50	1/3	115V	9.6	5-15P	800
SCCB72R	72	30-35 3/4	50	1/2	115V	12.5	5-20P	925
SCCB96R	96	30-35 3/4	50	1/2	115V	13.7	5-20P	1100
SCCB36D	36	30-35 3/4	50		115V	1.2	5-15P	325
SCCB48D	48	30-35 3/4	50		115V	1.2	5-15P	450
SCCB60D	60	30-35 3/4	50		115V	1.2	5-15P	550
SCCB72D	72	30-35 3/4	50		115V	1.8	5-15P	650
SCCB96D	96	30-35 3/4	50		115V	2.2	5-15P	900

The SCCB merchandiser is designed for use in stores where temperature and humidity do not exceed 75 degrees F and 55% R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Any adverse conditions will affect warranty.

RPI in line with it's policy to continually improve it's product reserves the right to change materials and specifications without notice.

Continental Refrigerator

VALUE LINE

UNDERCOUNTER REFRIGERATORS

Utilizing Environmentally Safe, CFC-free R-134a Refrigerant

UC27

UC48

Models Available

- **UC27**
- **UC48**
- **UC60**
- **UC72**

Standard Features

- Unique Field Assembled, Bottom Mounted Ventilation System Designed to Allow Cabinets to be Flush Against a Wall or Built into a Counter to Conserve Space
- Modern State-of-the-Art Styling
- Performance Rated Refrigeration System Utilizing Environmentally Safe R-134a Refrigerant
- Unique Airflow Distribution Keeps Product at Uniformly Constant Temperatures
- Easily Serviceable Back Mounted Compressor
- 2" Non-CFC Polyurethane Foam Insulation
- Spring Loaded, Self-Closing Door
- Magnetic Snap-In Gasket
- 3⅝" Casters
- Heavy-Duty, Epoxy-Coated Steel Shelves
- Interior Hanging Thermometer
- Cabinet Construction Consisting of Stainless Steel Front, Aluminum Top, End Panels, and Interior
- Non-Corrosive, Plasticized Fin Evaporator Coil
- Completely Enclosed, Vented & Removable Case Back
- Automatic, Energy Saving, Non-Electric Condensate Disposal
- Field Rehingeable doors
- Meets ADA Height Requirements
- 10ft. Cord & Plug Attached

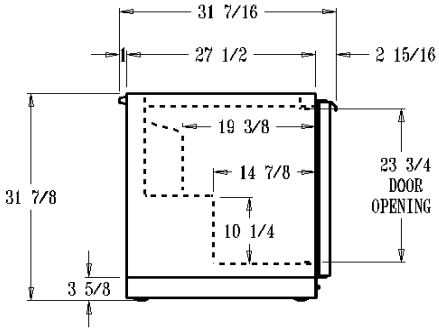
Optional Features & Accessories

- Remote Models - R
- Additional Shelves
- Door Locks
- Electric Condensate
- Single Overshelf
- Double Overshelf

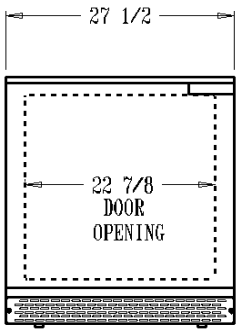
NSF CE UL c UL

VALUE LINE
REFRIGERATORS

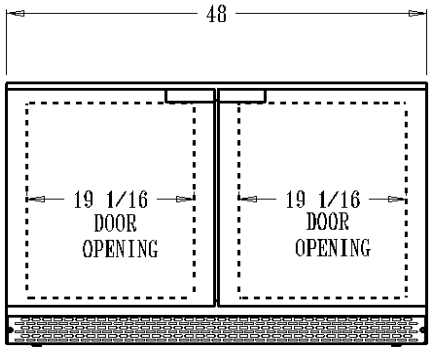
SPECIFICATIONS DIMENSIONAL DATA	UC27	UC48	UC60	UC72
Net Capacity (cu. ft.)	7.4	13.4	17.0	20.6
Width, Overall (in.)	27 1/4	48	60	72
Depth, Overall (Incl. Hdls.) (in.)	31 7/16	31 7/16	31 7/16	31 7/16
Height, Overall (Inc. casters)(in.)	31 61/64	31 61/64	31 61/64	31 61/64
No. of Shelves	1	2	2	3
Shelf Area (sq. ft.)	3.5	6.8	8.1	10.2
No. of Doors	1	2	2	3
Condensing Unit Size (H.P.)	1/5	1/5	1/4	1/4
Refrigerant	R-134a	R-134a	R-134a	R-134a
Cabinet Electrical	115/60/1	115/60/1	115/60/1	115/60/1
Amps	6.1	7.1	7.6	8.6
No. of Fans	2	3	3	4
Shipping Weight (lbs.)	180	263	300	333
Shipping Height (in.)	43 1/4	43 1/4	43 1/4	43 1/4
Shipping Length (in.)	35 3/4	55	68 1/4	80 1/4
Shipping Depth (in.)	37 1/4	37 1/4	37 1/4	37 1/4



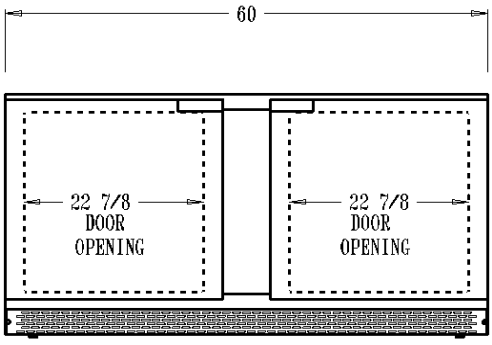
SIDE VIEW



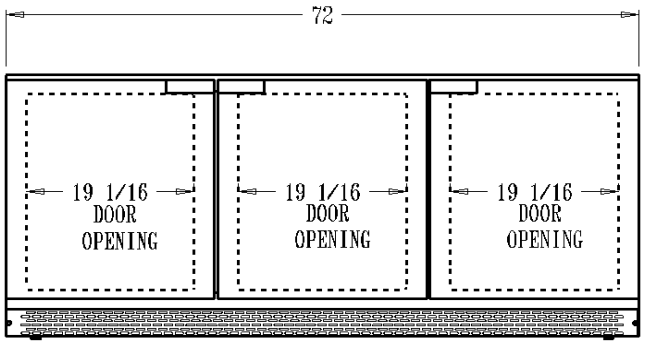
UC27



UC48



UC60



UC72

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UC904